COOKERY

RECIPES

COMPILED BY

ST. MARY'S GUILD

OF MILL VALLEY, CAL.

Stuffed Eggs for salad.

Boil hard 5-7 yolks of yellow & cream with a thin slice of butter 1 teaspoonful of worcestershire sauce & the juice of two thin slices of onion salt & pepper to taste then add 3 tablespoons of cream mix and fill egg serve with mayonnaise on the top of egg. Let egg stand some time stuffed before using.

Frozen Cream Pudding (Gertie)

4 tablespoonsful of sugar & 1/2 cup milk put on and let come to a boil set aside and let cool get 1 pt thick cream beat and add the white of 1 egg beaten stiff. Vanilla to taste then add the cold milk crumble 10¢ macaroons and mix all put in mould and let stand to freeze 4 hours.

Jenia's Chocolate filling and frosting

Take butter and powdered sugar mix until smooth add the yelk of an egg dissolve the chocolate with hot water and add until it is a dark chocolate color. The same can be used as a coating

Salad

Tomattoes filled with shrimps with maynaise on the top

Rockford Cheese Salad Dressing

Yoke of 1 egg
1/2 teas mustard
1/3 " salt
1/2 cup oil
1 tab tarragon vinegar

Cream 15 oz rockford cheese with
1/3 teas. paprika
3 " worcestershire
3 drops tabasco
2 teas. grated onion
1 tab. tarragon vinegar
Mix with the above and add
1 hard boiled egg chopped very fine

Put over leaves when just about to serve

Mrs J. J. Tinguell
Nov. 1st 1906.

"Cookery is become an art—
a noble science."

COOKERY

RECIPES

compiled by
St. Mary's Guild
Mill Valley, Cal.
1902

Some —— are to be tasted,
others to be swallowed
and some to be chewed and digested.
— Bacon

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It almost makes me wish, I vow
To have two stomachs, like a cow!

— Hood

BREAD — MUFFINS

A loaf of bread, the Walrus said,
Is what we chiefly need.
—Lewis Carroll.

CRISPS.

One pound flour, one-half cup butter, a little salt; work the mixture well with enough cold water to enable you to roll it out on iron sheets or to pull it as thin as possible. Cut in squares or rounds, and bake in a quick oven. Mrs. Wm. Boericke.

SCONES.

Four cups flour, three teaspoonfuls baking powder, one-half teaspoonful salt, three tablespoonfuls sugar, three tablespoonfuls butter or drippings, one scant pint of milk. Sift flour, powder, salt and sugar; rub in the butter and mix in the milk to the consistency of biscuit dough. Turn on to a well-floured board, shape into a ball and roll to an inch in thickness. Put on two well-greased pie plates and divide into eight sections with the back of a knife. Bake in a hot oven twenty minutes. Rub over with one tablespoonful of sugar and one tablespoonful milk mixed and stand in the oven a few minutes. Mrs. F. F. Bostwick.

MUFFINS.

For one dozen muffins use one pint of flour, a pinch of salt, half a pint of milk, one egg, a tablespoon each of

butter and sugar and two level teaspoonfuls of baking powder. Beat the egg and sugar together; melt the butter and add to the egg and sugar; beat the mixture a minute, then add salt, milk and finally the flour and baking powder. Mix quickly and pour into buttered muffin rings or gem pans. Bake immediately in hot oven twenty minutes. Mrs. F. F. Bostwick.

SPIDER CORN CAKE (Sour Milk).

Three-fourths cup of corn meal, flour to fill the cup, one tablespoonful of sugar, one-half teaspoonful of salt, one-half teaspoonful soda (scant), one egg, one cup sweet milk, one-half cup sour milk, one tablespoonful of butter. Mix the meal, flour, sugar, salt and soda. Beat the egg; add half the sweet milk and all the sour milk. Stir this into the dry mixture. Melt the butter in a hot spider, and pour the mixture into it. Pour the other half cup of sweet milk over the top, but do not stir it in. Bake twenty minutes in a hot oven.

Mrs. F. F. Bostwick.

BOSTON BROWN BREAD.

Two cups bread crumbs soaked and rubbed through a colander, one cup corn meal, one-half cup graham meal, two tablespoons molasses, tablespoon salt, one-half teaspoon soda, two cups milk or enough to make a rather thin batter. Steam four hours. Mrs. Gerrish.

HOT CROSS BUNS.

One cake of yeast, one pint of milk, one pound currants or raisins, one-half pound butter, one-half pound

sugar, six eggs (yolks only), two quarts flour. Set yeast, two cups of flour, one of milk, one tablespoonful salt; when light, cream sugar, butter and eggs; mix with the flour; add fruit; stir in the yeast, and beat twenty minutes; let raise; make into buns; let raise all night; bake in hot oven twenty minutes, by raising this without the fruit; then when raised, roll out, cover with butter, beat one egg, spread over the butter, chop fruit and nuts, roll up and cut into German buns. Mrs. Folker.

BOSTON BROWN BREAD.

Two cups corn meal, two cups graham flour, one cup molasses, one teaspoon salt, two teaspoons of soda, three cups buttermilk; mix the corn meal, graham flour, salt and soda together; add the molasses and buttermilk gradually; fill mould two-thirds full, steam in single mould six hours—in small moulds two or three hours.

Mrs. D. E. Hayes.

CORN BREAD.

At night: One cup corn meal, one tablespoon sugar, butter the size of an egg. Pour over this mixture one large cup of boiling water and set to cool until morning. In the morning add three eggs (well beaten), one cup milk, one tablespoon baking powder mixed in one tablespoon of flour; mix together and put in a flat pan; bake in a quick oven fifteen minutes. Serve in the same pan in which baked. Mrs. S. B. Johnson.

(Popovers) One cup flour 2 cups milk 3 eggs (yolks & whites beaten separately) pinch of salt Beat well together and bake in well buttered muffin pans

MUFFINS.

Mix one coffee cup milk, one well beaten egg, a pinch of salt, add flour to make it like a thin cake-batter, and beat until bubbles are rising all over the surface, add three teaspoonfuls of baking powder and beat with a whisk. When it begins to foam put a spoonful into buttered gem pans so hot that they hiss as the mixture touches them. Bake twenty minutes in hot oven.

Mrs. John Finn.

DELICATE CORN MUFFINS.

Beat two eggs without separating and add two tablespoons white sugar, three cups of flour, two teaspoons baking powder, one tablespoon corn meal, one cup of milk, one tablespoon melted butter and a pinch of salt. Bake half an hour in moderate oven.

Mrs. John Burt.

MUSH BREAD.

Stir carefully into one pint of hot milk in a double boiler two-thirds of a cup of coarse corn meal. Cook and stir five minutes. Take from the fire and when cool add the yolks of four eggs. Then carefully fold in the well beaten whites. Turn this into a baking dish and bake thirty minutes in a quick oven. Mrs. Bostwick.

WHITE BREAD.

For use in the morning. Makes four loaves. Dissolve thoroughly one cake of Golden Gate Compressed Yeast in a quart of lukewarm water, and stir in sifted flour to

make a rather stiff sponge. Set in a warm place, free from draft, until it rises and begins to go back. The sponge is then complete. Add to the sponge one pint of lukewarm water, one tablespoonful of salt, two of sugar, and same of butter; add sifted flour enough to make a moderately stiff dough. Knead well. When thoroughly light, knead, make into loaves, and place in well-greased pans for final rising. The last kneading should be very thorough. When light, bake, remembering that it will "spring" still more in the oven. When baked, lean it against something, throw a cloth over it, and cool by contact with the air from all sides. We advise all to use morning directions at first, as this yeast is quicker than any other known.

WHITE BREAD.

Quick bread. Dissolve thoroughly one cake of Golden Gate Compressed Yeast in one pint of lukewarm water. Add one tablespoonful each of salt, sugar and butter; also sufficient flour to make a dough as soft as can be handled. Set it in a warm place to rise; when light, make into loaves.

WHITE BREAD.

To make over night. Makes four loaves. Dissolve one cake of Golden Gate Compressed Yeast in one and one-half quarts of lukewarm water, mix in sufficient flour to make a stiff sponge, and let rise over night. In the morning add two tablespoonfuls each of butter, sugar and salt, and one quart of warm water, and flour enough

to make moderately stiff dough. Let rise until light (about one hour), then place in pans for final rising.

BUCKWHEAT BREAD.

Three cups of milk, one-half cup of butter or butter and lard mixed, one-half cup sugar, a little salt, enough self-raising buckwheat to make a moderately stiff dough. Bake in a good oven for one-half hour.

Mrs. W. C. Hamilton.

KOPECKS.

One pint flour, two tablespoons butter, two eggs, salt, enough milk to make a stiff dough. Drop from a spoon about two inches apart. Bake in a quick oven.

Mrs. W. C. Hamilton.

SOUPS

Taste of it first.
—King Richard II.

TOMATO BOUILLON.

Into a saucepan put one can of tomatoes, one-half a bay leaf, one scant teaspoonful of salt, a dash of cayenne, two sprigs of parsley, one-half of an onion cut in thin slices, four cloves and one pint of water. Heat slowly and simmer for half an hour, taste to see if well seasoned, then strain through two thicknesses of wetted cheese cloth. Return to the fire and when boiling add one

tablespoonful arrowroot dissolved in cold water. Stir until thickened and simmer six minutes. Serve in cups.

Mrs. H. W. Barnard.

CREAM OF ASPARAGUS.

Ingredients: two pounds asparagus, two quarts soup stock, chicken broth preferred, one cup of cream, one tablespoon of flour, one tablespoon of butter, yolks of two eggs. Cut off the tips of the asparagus and lay aside. Cut the rest of the well-scraped stalks into small pieces, boil until tender in the stock, strain and mash through colander. Cook the flour in the butter, but do not brown, boil for three-quarters of an hour with some broth, together with the tips, add the rest of the broth with the mashed asparagus. Then beat up the yolks in the cream, heat in the soup and serve.

Mrs. Emil Pohli.

CELERY SOUP.

Wash and drain a cupful of rice, put over the fire in three pints boiling water, wash and cut in small bits two cupfuls of the inner stalks of celery, add to the rice with a teaspoonful of salt. Boil together gently for one hour, in double boiler; rub through fine sieve with potato masher, return to fire, add two quarts of hot milk and two tablespoonfuls of butter. Pepper to taste and salt, also a grating of nutmeg. Boil up together and serve at once. A little flour thickening may be added, if desired. Croutons or tiny squares of toasted bread may be served with this soup.

Mrs. J. B. Cutter.

VEAL SOUP.

Put a knuckle of veal in three quarts of cold water, salt it and add one small tablespoon of raw rice. Let simmer four hours when it should be reduced half. Remove. Into the tureen put the yolk of one egg, mixed with a cup of cream or new milk. Add a small lump of butter. Strain the soup on to this, stirring all the time. Beat it a moment at the last. Mrs. Bostwick.

NEW ORLEANS GUMBO SOUP.

To make two quarts of soup, slice one onion, fry brown in sweet drippings or butter, to which add one quarter of a pound of ham and a similar amount of veal, turkey or chicken chopped. While these ingredients are frying, wash one dozen pods of young okra, slice thin, throwing away the stems. When onion and meat are brown, add the okra, together with four quarts of boiling water; a small red chili pepper cut fine and seasoning of salt and a little nutmeg. Simmer for two hours. Meanwhile pick all the meat from six boiled hard-shell crabs, fry brown in hot fat with sliced onion. Peel and slice one dozen tomatoes. Four soft-shell crabs may be used in place of the hard-shelled crabs. Add the fried crab meat and sliced tomatoes to the soup at the end of two hours. Stir together carefully one tablespoonful of butter and one of flour. Add, boil up and serve after straining, small particles of the crab being allowed to remain, if desired; also slices of okra.

Mrs. J. B. Cutter.

BEAN SOUP.

Wash one pound of dried beans in cold water, soak over night, boil until tender, when add one grated onion, one quart of fresh milk and one heaping tablespoonful of flour rubbed to a cream with two of butter and a little milk. Boil in double boiler, season to taste, strain and serve. Mrs. J. B. Cutter.

VEGETABLE SOUP WITHOUT MEAT.

"Potage Maigre."

Cut up one pint of all sorts of fresh vegetables,—cauliflower, turnips, carrots, cabbage, parsnips and the like,—with half again as much of chopped onion and celery mixed. Allow one cupful of mashed potato or cooked navy beans for its thickening. Now put into saucepan one-half teacup of clarified soup fat or butter. When it smokes, add first the chopped onions, stir well to keep from burning; when they redden, add heaping tablespoonful of flour, until it assumes the same brown or reddish color. Now, add gradually one quart of hot water, and when smooth, pepper and salt to taste. Then put in all the other vegetables. Simmer in double boiler for two hours; press through fine sieve and serve.

Mrs. J. B. Cutter.

CREAM OF SPINACH.

(A delicate green soup.)

One pint of spinach pulp, which has been put through a fine sieve; one quart fresh milk; one medium-sized

onion, grated; one medium-sized potato, strained through sieve; one large tablespoonful of flour worked smoothly into two of butter. Boil for three minutes in double boiler before thickening. Then add pepper, salt and a grating of nutmeg. Green pea soup may be made by this recipe, following it without change except substitution of peas for spinach. Mrs. J. B. Cutter.

CORN SOUP.

If corn on the ear is used, grate from the cob, scraping with a sharp knife, until all the milk is obtained. To a pint of this, or grated canned corn, add a quart of hot water, boil in granite boiler for one hour. Make a thickening of one heaping tablespoonful of flour and butter the size of an egg, worked smoothly together. Slowly thin by adding the corn pulp, then when well incorporated add one cupful rich cream and one-half pint boiling milk. Season with a little paprika or cayenne, a grating of nutmeg and salt to taste. A little celery salt improves the flavor. Mrs. J. B. Cutter.

VEGETABLE PEA SOUP.

Cook one pint of split peas until dissolved. When nearly done put to cooking one and one-half pints of sliced potatoes, one medium sized onion sliced thin. When tender rub all through a colander, add water to make the consistency of thick cream and salt to taste, add pepper if wished. Reheat and serve.

Mrs. Gerrish.

BEAN AND TOMATO SOUP.

Take one pint of boiled and mashed beans, one pint of stewed tomatoes. Rub together through a colander. Add salt, one half cup nicely cooked rice and sufficient boiling water to make a soup of proper consistency.

Mrs. Gerrish.

MACARONI SOUP.

Into a quart of water put a handful of macaroni broken into inch pieces. Let it boil an hour, then add two cups of strained stewed tomatoes and just before serving pour in half cup of cream. Mrs. A. A. Martin.

TOMATO AND MACARONI SOUP.

Break half a dozen pieces of macaroni into small pieces and drop into boiling water. Cook for an hour or until perfectly tender. Rub two quarts of canned or stewed tomatoes through a colander to remove all seeds or fragments. When the macaroni is done drain thoroughly, cut each piece into tiny rings and add to the strained tomatoes and boil for a few minutes. If the tomato is quite thin thicken with a little flour before adding the macaroni. Season with salt to taste. Mrs. Gerrish.

SCOTCH EGG SOUP.

One quart milk in which slice one-half an onion, boil till the onion is tender. Mix one tablespoon butter, one tablespoon of flour into a paste which stir into the soup

until it dissolves smoothly and the soup boils. Season with one teaspoon of salt, and pepper to taste. Poach as many eggs as there are persons, drop them into the soup after it is in the tureen. Mrs. Gerrish.

BLACK BEAN SOUP.

One pint of black beans soaked in two quarts of cold water over night. Next morning strain off water, putting two quarts of fresh water, letting it cook over slow fire, until noon, then strain the beans, putting back on stove until dinner time. Then if too thick add a little water. For seasoning: One teaspoonful of salt, one tablespoonful of Worcestershire sauce, one of tomato catsup, cayenne pepper to taste, three stalks of celery and one-half onion fried in butter, all put into soup while cooking, one teaspoonful of flour, cooked in butter and stirred until smooth, put in to cream the soup at the last, one cup of sherry wine, added to the whole, when cooked, add another tablespoon of Worcestershire sauce and tomato catsup, also salt if needed, one hard-boiled egg cut in slices, one lemon cut in slices, and one-half cup of wine put into tureen before pouring in soup. Bread cut in small pieces fried in butter as crouton, served at table.
Mrs. Thayer.

ONION SOUP.

Four large onions cut small, one-half cup butter, one quart soup stock, one pint boiling milk, two tablespoons

grated parmesan cheese, one-quarter loaf French bread cut very thin and dried in the oven, four yolks of eggs beaten well. Fry onions in butter one hour, stir often, do not brown; add seasoning and stock, then cook half an hour, then add the boiling milk. Put the bread and cheese in the tureen, add the yolks the last thing and pour all into the tureen and serve.

Mrs. A. A. Martin.

CELERY SOUP.

Four stalks of celery cut in small pieces, two tablespoonfuls of butter, let it simmer five minutes, dilute with two quarts of boiling milk. Add salt, pepper, nutmeg and a little sugar, stir and boil slowly for half an hour. Press it through a sieve, return it to the saucepan, and boil again. Finish with the yolks only of four well beaten eggs, one cupful of cream, half a teaspoon of chopped parsley. Mix well on the fire without boiling. Serve with small squares of bread fried in butter.

Mrs. H. A. House.

POOR MAN'S SOUP.

One large spoonful butter or good beef dripping, four large onions, six potatoes, six tomatoes or one-half a can, pepper and salt; cut the onions very fine, brown the butter and onions, add potatoes, cover with water, cook one hour; add tomatoes, cook five minutes, pass through colander, bring to a boil and serve. It must not stand on the fire after cooked. Mrs. Folker.

(clear tomato soup) add 1 pt water to can tomatoes, a slice of onion, 1 bay leaf, 1 teaspoon celery salt or a sprig of celery one teaspoon salt and dash of red pepper. Bring to boiling point strain & return to fire when boiling add 2 tablespoon corn starch which has been moistened in cold water cook until clear add piece of butter to serve with squares of toasted bread

SOUR GRASS SOUP.

A good handful sour grass, one onion, two tablespoonfuls butter, one quart water, one quart milk, two eggs, one-half cup vermicelli. Chop onions fine; put butter, onion, sour grass on; cover and cook fifteen minutes; add water and cook ten minutes; add boiling milk and take from the fire; beat eggs and add to the soup the last minute.

Mrs. Folker.

BONNE MAIGRE SOUP.

Any bones from roast, chicken, or game, boil three or four hours with two onions not peeled, one carrot, one turnip, three cloves, one clove of garlic; cook this the day before needed; skim all the grease. The next day chop very fine one head celery, three large potatoes, one-fourth spring cabbage, one cup green peas; add this to the strained stock; serve with croutons.

Mrs. Geo. Folker.

OXTAIL SOUP.

Two oxtails, two tablespoonfuls of butter, one onion, four cloves, one turnip, one bay leaf, one carrot, one head celery, salt and pepper to taste, one-half pint port wine, one tablespoonful corn starch. Wash and wipe the tails; cut into pieces (not chopped); put the butter into a pan. When hot, throw in the tails. Stir until brown, put into a soup kettle with the vegetables, simmer four hours; remove the vegetables, add the corn

starch; the last thing stir in the wine (three quarts of water). Mrs. Geo. Folker.

LOBSTER SOUP.

One whole lobster, two quarts stock, two tablespoonfuls butter, one and one-half teaspoonfuls salt, two tablespoonfuls corn starch, one-half teaspoonful mace. Mortar the shell, add the butter, put on the fire until the butter is boiling hot, add to the stock, boil fifteen minutes, strain, add the lobster picked very fine, add corn starch and mace; boil five minutes.

Mrs. Geo. Folker.

POTATO SOUP.

One pound potatoes cut in pieces; soup vegetables also cut; boil all together in one quart of salted water until quite soft, then put all through a fine sieve and add boiling milk enough to make it thin enough. Put in a large piece of butter and chopped parsley. Season well and let boil up once. Mrs. Gerrish.

CREAM OF ASPARAGUS.

Two pounds asparagus, boil in one quart of salted water until very tender. Save one pint of the water; add to it one pint of cream; salt to taste; rub the asparagus through a sieve; add a little thickening, if needed; return all to the fire and heat. Serve in bouillon cups.

Mrs. Gerrish.

FISH, CRAB, SHRIMP

I shall no more to sea, to sea,
Here shall I die ashore.
—"The Tempest."

DEVILLED CRAB.

One crab, two hard boiled eggs, two tablespoonfuls of bread crumbs, juice of one lemon, three tablespoonfuls of sherry, red pepper, salt, mix well, melted butter, size of an egg, flour to thicken, cook then with milk, and season with mustard and mace, mix with the crab, sift over browned bread crumbs and bits of butter; heat in the oven. Mrs. A. L. House.

SALT COD CHOWDER.

Use best boneless codfish. For a family of seven: Three teacups codfish, picked up in small pieces; pour over hot water and place on back of the stove; fry out two slices of salt pork cut in small pieces, pare and slice five large or eight medium sized potatoes, cut fine a very small onion, use eight or ten crackers; put a layer of the pork in the bottom of the kettle, then a layer each of potatoes, onion, crackers and codfish, add pepper; cover with boiling water and boil for one-half hour, then add two cups of milk and boil up and serve.

Mrs. Billings.

CRAB CREOLE.

One crab, one good-sized onion, one-half can tomatoes, one chili pepper or a pinch of cayenne, butter size of an egg, two tablespoons water, one-half cup cream, one tablespoon corn starch, salt and pepper; shred the crab not too fine, cut up onion and pepper, put in a pan with two tablespoonfuls of water and boil briskly for fifteen minutes, add tomatoes, and boil ten minutes, or until soft, strain, put juice back on fire, add butter, little pepper and salt, thicken with the corn starch, add crab and cream, when hot serve on diamonds of buttered toast.

Mrs. Billings.

ENTREE, SHAD ROE CROQUETTES.

Two shad roes, one-half pint cream, yolks of two eggs, one-quarter of a grated nutmeg, one teaspoonful lemon juice, one large tablespoonful of butter, two of flour, one of chopped parsley, salt and pepper to taste; wash the roes, put them in a saucepan of boiling water; add a teaspoonful salt; cover, and simmer slowly fifteen minutes, then take them out; remove the skin, and mash them; put the cream on to boil; rub the butter and flour together, add them to the boiling cream, and stir until it is very thick, add the yolks; take from the fire and add all the other ingredients, mix well and turn out on a dish to cool; when cool, form into croquettes, either pyramids or rolls, dip first in beaten egg, and then in bread crumbs, and fry in boiling oil or fat. Serve with sauce Hollandaise.

Sauce—One-quarter pound butter, three yolks of very

fresh eggs, teaspoonful salt, one of vinegar, add half nutmeg; cook in double boiler until thick. Mrs. Folker.

FRESH CODFISH AU GRATIN.

Boil the fish, remove the bones, dress in shape of a dome, put in butter, beaten egg, pepper and salt, chopped mushrooms, parsely, a little nutmeg, butter well all over, cover with bread crumbs, cut pieces of bread shape of a cork, dip in beaten egg, baste with melted butter, brown a rich brown all over; serve on the same dish; serve with white sauce, to which add the yolk of one egg and one spoonful of vinegar. Mrs. Folker.

STUFFED SOLE.

For eight people this recipe. Two large sole, fifteen cents worth of California oysters, ten cents worth of shrimps; skin the sole and cut each fish in four squares. Spread a thin layer of mayonnaise on a square of fish, and after so doing, a layer of California oysters and shrimps and bread crumbs. Now place another square of the fish on top of that, then oysters, shrimps and bread crumbs, and over all the top layer spread mayonnaise. Repeat the same process for the rest of the sole. Bake five to eight minutes. For a sauce use one of three,—Hollandaise, cream sauce, or tomato; but be sure to add a few oysters and shrimps to the same.

Mrs. R. J. Davis.

FISH PIE.

This quantity of sauce for three pounds of fish. Boil a piece of firm fish. When cold, pick out the bones and

sprinkle with salt, pepper and cayenne. Make a sauce of one quart of milk; tie in a bag a small bunch of thyme, parsley, some nutmeg, a tablespoon salt, pepper and three small onions; boil in the milk until the onions are done. Mix three tablespoons of butter and three of flour in a saucepan. When nicely melted, strain your milk into it and stir until it thickens; then add the yolks of two eggs. Put in a baking dish a layer of fish, then sauce, season well. One top, sprinkle with bread crumbs and brown. Mrs. A. A. Martin.

POTTED SHRIMPS.

Shrimps, pepper, salt, cloves and butter. Shell the shrimps, season with pepper, salt and a taste of pounded cloves, and put them down tight in pots, the closer the better, as it is not well for the butter to run in between them too much; put a little butter over them; set them for a few minutes into a moderate oven, and when cold just cover over with clarified butter. B. Selwood.

SALMON PUFFS.

Two cups of boiled salmon chopped fine, one tablespoon of butter (melted), pinch of salt and white pepper, saltspoon of grated onion, one cup of bread crumbs, three well-beaten eggs, one tablespoon lemon juice or fine vinegar. Mix well and put into cups; set cups in boiling water and bake thirty minutes in good hot oven. When done, turn out on platter and pour sauce around. For

(Codfish Balls) 1 good potatoe boiled & mashed 1 Ct. salt codfish picked into small shreds 2 well beaten eggs 2 tables butter 1 tea-grated onion 1 tea-lemon juice a quarter cup milk 1 tea-celery extract pepper & salt. Cover fish with boiling water & simmer 15 min drain & mix with all ingredients Drop into smoking fat

sauce use any good white sauce,—cream or egg; decorate with parsley and slices of lemon.

Mrs. Henry Bridge.

FISH CREAMS.

This is an excellent way of utilizing cold boiled salmon or halibut. To two cupfuls of fish, mashed finely with a spoon; add unbeaten whites of two eggs and mix thoroughly. Season with pepper and salt and add two tablespoonfuls of cream. Pack into small cutlet molds and steam twenty minutes. Serve with Hollandaise sauce.

Hollandaise Sauce.—Cream one-half cup butter, add yolks of two raw eggs, the juice of one-half lemon, one saltspoonful of salt and a little cayenne pepper. When ready to serve add one-half cup boiling water and cook until thick like soft custard. The lemon juice will not mix well with the eggs unless added very slowly. When all ingredients have been put together, place in double boiler and cook until it thickens, stirring constantly.

Mrs. Williston W. Davis.

FISH CAKES.

(For using up cold fish.)

Ingredients. One pound fish already cooked (cold), one-fourth pound stale bread, two ounces butter, one egg, pepper, salt and ground mace. Soak bread in milk until soft, squeeze from milk and beat out all the lumps; then

add fish which has been removed from skin and bones; butter melted and egg well beaten and mix all well together. Sprinkle a few bread crumbs on the board and form mixture into small cakes, brush over with beaten egg, cover with bread crumbs and fry a nice brown in hot dripping. Potatoes may be used instead of bread crumbs; use the same quanity as of fish.

Mrs. Meyers.

LOBSTER CHOPS (Served with Tartar Sauce).

Two cups of boiled lobster, one cup of milk or cream, three tablespoons of flour, one tablespoon of butter, one tablespoon of chopped parsley, yolks of two eggs, one-fourth of a nutmeg (grated), salt and cayenne to taste. Add all the seasoning to the lobster. Put cream or milk on to boil. Rub the butter and flour together and add to the cream when boiling. Now add the beaten yolks and cook two or three minutes. Take from fire and add lobster. Mix well and turn out to cool. When cool, form into chops, roll in beaten egg, then in bread or cracker crumbs, and fry in hot oil or lard. When serving, place a small claw in each to represent the mutton bone. Crab or salmon can be made in the same way.

Mrs. W. C. Hamilton.

(apple salad) 3 medium apples ½ lb walnuts in shells
1 table-cook mayonnaise 1 tbl sugar 5 tbl whipped
cream Chop nuts very fine & dust thickly with salt
& pepper using about 1 tea salt cut apples into
small pieces and mix with nuts add dressing & serve
at once with parsley & half nuts.

SALAD, SALAD DRESSING, Etc.

Here are lettuces for every man's lips.
—"Diets Dry Dinner."

COOKED MAYONNAISE DRESSING.

Four egg yolks and one whole egg, six tablespoonfuls of vinegar, one generous teaspoonful of butter. Heat the vinegar scalding hot; beat the eggs until creamy; pour the hot vinegar over the beaten eggs; cook over boiling water, stirring constantly until it thickens; then add the butter; season according to the salad to be served.

Mrs. D. E. Hayes.

SALAD DRESSING.

One hard-boiled yolk of an egg; one raw yolk; one-fourth teaspoon mustard. Take hard yolk, mustard, salt, and pepper, mix well, then add raw yolk, well beaten; add two tablespoons vinegar and one-half cup whipped cream. Very nice with tomatoes.

Mrs. A. A. Martin.

SWISS SALAD DRESSING.

Grate very fine two ounces of any rich old cheese; add gradually one tablespoonful of vinegar, a little salt and pepper; dilute to a creamy consistency with olive oil. Serve with any cold vegetables, sliced small.

Mrs. Cutter.

CUCUMBER SALAD DRESSING.

(A New Orleans fish sauce.)

Remove seeds from two large cucumbers, grate and drain, add one tablespoonful finely chopped fresh red peppers, a slight grating of onion or a rubbing of the dish with garlic. Mix with two tablespoonfuls of fresh cream, then add one-half pint mayonnaise dressing. Serve with fish, especially sole, like Sauce a la Tartar.

Mrs. J. B. Cutter.

EGG SALAD.

Put six eggs in cold water, bring to a boiling point and simmer for fifteen minutes. Plunge into cold water, remove shells and slice thin. Arrange in bowl lined with lettuce leaves and sprinkled with chopped parsley. Serve with French dressing. Mrs. J. B. Cutter.

FRUIT SALAD.

Three oranges, three bananas, three apples, one-half fresh pineapple or half a can of pineapple, the juice of half a lemon. Peel the oranges and cut into cubes with the scissors, cut bananas, apples and pineapple into cubes and mix well with mayonnaise and serve in a bed of lettuce, or if you wish to use as an entree, omit the mayonnaise and pour over the mixture sherry wine enough to moisten well, if not sweet enough add a little sugar.

Mrs. Billings.

APPLE SALAD.

Equal parts of celery root cooked until tender, or celery uncooked cut very fine. Apples cut in small cubes;

(Cheese souffle) 1 cup grated cheese 2 table-butter 2 tab
head crumbs 2 tab milk 1/3 tab-salt 1/3 tab-mustard
small pinch cayenne yolks 2 eggs whites 3 eggs Crumb
the bread & boil in milk add the butter seasoning
cheese & yolks when beaten thoroughly stir in whites Fill
12 dishes 3 quarters full. Bake 10 min & serve immediately

moisten with mayonnaise and serve on a bed of lettuce. Apples should not be prepared until ready for use, as they blacken. Mrs. Billings.

CABBAGE SALAD.

Two eggs beaten, add one-half cup of vinegar; beat in about one cup of thick, sour cream; pepper and salt. Cook until thick and add cabbage sliced very thin.
Mrs. Bostwick.

FRENCH BEAN SALAD.

Prepare the desired amount of dried French beans, by soaking over night in cold water. Cook slowly, until tender; when cold, dress with oil and vinegar in the proportion of four tablespoonfuls of oil to two of vinegar; add a little onion juice and paprika. Arrange with lettuce and stuffed olives. Mrs. Williston W. Davis.

ENTREES
MEATS—VEGETABLES

Infinite riches in a little room.
—Marlowe.

CORN OYSTERS.

Grate six ears of corn, one tablespoonful of flour, the yolks of two eggs; beat up hard. Fry in shape of oysters, in butter or lard. Mrs. Thayer.

Stuffed peppers) 1st Brown onion & chopped chilis in butter then add chopped tomatoes & veal; cook until done salt & pepper Fill peppers with mixture on top of each put a pompal of bread crumbs & lump of butter Bake 15 or 20 mins & serve hot.

CROQUETTES OF BRAINS.

Two calves' brains, one teaspoon fine powdered sage, one-half pint bread crumbs, one egg, milk, pepper and salt. Clean, soak and parboil the brains. When done, chop fine; beat well together with sage and salt and pepper to taste; add bread crumbs soaked in milk and one well-beaten egg. Make into balls and fry in butter until they are a golden brown. Mrs. Gerrish.

HAM PATTIES.

Chop pieces of cold boiled ham with twice their bulk in bread crumbs. Season with pepper, salt and sage. Moisten with cold gravy or melted butter and beaten egg. Form into flat cakes and fry in hot butter or half butter and half lard.

POACHED EGGS.

Poach as many eggs as wanted three minutes in boiling water (to which a little vinegar is added); lift out with skimmer and slip on well-buttered toast. Make a sauce as follows: Melt a tablespoon of butter and one of flour over the fire until they bubble; pour one-half pint of hot milk quickly to it, stirring well all the time till it boils; have ready a teaspoon of finely chopped parsley and one-half teaspoon of chives or little onion; add to the sauce with a saltspoon of salt; let boil five minutes and pour it over the eggs and toast.

GATEAU OF BEEF.

Any kind of cold meat will do. Three cupfuls of chopped meat, two cupfuls of bread crumbs, two eggs,

one onion, one tablespoon chopped parsley, two cups of stock or milk, two teaspoonfuls salt, one saltspoon of pepper. Grease a mold; sprinkle in a few bread crumbs and shake them until they adhere to the sides; pack in the meat mixed with the bread crumbs and other ingredients. Steam in a dish of boiling water one and one-half hours. Serve with tomato sauce.

Mrs. F. F. Bostwick.

SPAGHETTI WITH TOMATO SAUCE.

Two-thirds can tomatoes, one-half onion (large), three tablespoons butter (large), one-half pound eastern cheese, one package spagetti. Stew tomatoes until well cooked. Place butter and sliced onion in saucepan and cook until onion is very soft; then press through a sieve into tomatoes. Have cheese melted, and after straining tomatoes, add cheese. Meanwhile, boil spagetti in pot of salted water, boiling very hard about twenty minutes or until tender. Drain and add to sauce. Serve very hot.

Mrs. William S. Wood.

VEAL CURRY.

Two pounds of lean veal, one heaping tablespoonful butter, one large onion, one apple, one heaping tablespoonful flour, two teaspoonfuls curry powder, one pint of water, two teaspoonfuls salt, juice of half lemon, three tablespoonfuls dessicated cocoanut. Melt butter, add onion and apple, fry until onion is light brown. Add curry and flour, stir off the stove until smooth. Cook two or three minutes and add the water and salt.

Cut the meat in pieces one inch square. When the sauce boils, add the meat and cocoanut. Simmer one and one-half hours. Add the lemon juice and serve with border of boiled rice. Mrs. Bostwick.

BOUDINS.

Chop small pieces of cold meat (veal preferred) very fine; add to each pint a teaspoon of salt, dash of cayenne and a tablespoon of chopped parsley. Put in saucepan one tablespoon butter, one cup stock, two tablespoons bread crumbs. Stir until boiling; add meat; take from fire; add two well-beaten eggs. Fill in greased molds; stand in hot water and cook in oven fifteen minutes.

Mrs. Gerrish.

CROQUETTES.

Mince cold meat very fine and season; cup new morning milk; beat one egg with tablespoon flour in milk and boil in double kettle until thick. Let it cool before mixing with meat. Roll in beaten egg, dip in toasted crumbs and let stand some time. Cook same as doughnuts. Mrs. Arnold.

CHICKEN AND OYSTER PATTIES.

Put two tablespoonfuls of butter and three of flour in saucepan; add one-half teaspoonful of salt and one-fourth teaspoonful of white pepper; put over the fire, and when melted and mixed, add one pint of cream or rich milk; stir until it thickens; then add one pint of diced chicken; simmer five minutes; add one pint of oysters (drained),

and cook until the edges have curled; fill heated patty shells and serve. A few mushrooms improves them.

Mrs. A. L. House.

CORN TIMBAL.

Put through colander one can corn; add salt, red pepper and two tablespoonfuls of melted butter; equal portion of cream and milk—one cupful to one can of corn; three eggs well beaten. Grease molds and fill three-fourths full; bake like cup custard; molds set in baking pan of water. Serve with cream sauce with chopped mushrooms or tomato or egg sauce.

Mrs. George H. Roe.

ASPARAGUS PATTIES.

Make a sauce of three level tablespoonfuls each of butter and flour and half a cupful each of chicken broth, cream and the water in which a bunch of asparagus has been boiled. Add the beaten yolks of two eggs, a teaspoonful of lemon juice; salt and pepper, and a bunch of hot asparagus cut in small pieces and cooked until tender. Serve in hot puff paste shells.

Mrs. H. W. Barnard.

EGGPLANT.

Peel and cook whole for ten minutes. Then cut lengthwise in half; take out the center; chop fine with a tomato and onion; add seasoning,—salt, pepper, cayenne. Then put into the eggplant shell and sprinkle with bread crumbs and butter; bake in a moderate oven for an hour.

Mrs. A. A. Martin.

CORN PUDDING (A Vegetable).

One ear of sweet corn to each person. To every two ears use: One cup milk, one egg, one desert spoon of butter, season with salt and pepper. Split kernels of corn by passing a sharp knife through the center of the rows, then shave from ear. Stir into milk and bake until top is brown. Mrs. Henry Bridge.

BAKED TOMATO AND EGGPLANT.

Take a deep earthenware dish and pour into it a cup of cream; cut several slices of eggplant very thin, salt well and line the dish with them; slice two large tomatoes and place a layer of these on the eggplant; next a layer of the finest quality of macaroni, sprinkle with half dozen lumps of cheese the size of a thimble and as many of butter; pepper it thickly and cover this with a layer of tomatoes; salt and pepper well and a top layer of eggplant which also salt and pepper well; cook gently one hour and twenty minutes in a slow hot oven; serve in the same dish it is cooked in; serve with a roast.

Mrs. A. L. House.

ENTREE—TOMATO OMELET.

Peel and chop fine four large tomatoes; add to them a half teacupful bread crumbs or cracker, salt and pepper and add five well beaten eggs. Put into a frying pan a good tablespoonful of butter and turn in the mixture. Stir rapidly until it begins to thicken. Let it brown and fold together; turn onto a hot platter and serve immediately. Mrs. Geo. Folker.

DAINTY ENTREE.

For a dainty, quick, delicious entree, have you ever made a custard, but without sugar? Instead, season with red pepper, salt, just a saltspoonful of chopped green pepper and parsley; over this pour a cream sauce or tomato sauce, with eggs chopped and added.

Mrs. R. J. Davis.

SURPRISE BREAD.

Cut as many pieces of bread as needed, about one and one-half inches thick, remove the crust and cut diamond shape; make a hole the size of an egg and fry the bread as you would doughnuts; when nice and brown, dry on paper; mince chicken, veal, rabbit or game with rich gravy, fill and serve with tomato sauce; thin slices of bread may be fried and covered over the meat, so that it looks just like plain fried bread. Mrs. Folker.

BEEFSTEAK AND KIDNEY PUDDING.

Time to boil, two hours. One pound rumpsteak, one beef kidney, pepper and salt and a little flour, and suet paste. Take a pound of nice tender steak and beef kidney, cut them into pieces about one-fourth inch thick, season them well with pepper and salt and dredge a little flour over them. Butter a round-bottomed pudding basin, roll out the paste to about half an inch thickness and line the basin; then put in the beef and kidney, pour in four or five tablespoonfuls of water, cover a piece of paste over top and press firmly together, then tie the

pudding basin in a floured cloth and steam or boil for three hours. B. Selwood.

SCRAPPLE.

Take pigs head thoroughly cleaned and cut up; put on to boil with just water enough to cover well, boil till bones come readily from the meat then take out all the bones and chop the meat rather fine and return to the saucepan (or boiler) and thicken with corn meal to the consistency of mush. Season very well with salt, pepper and sage or whatever sweet herb is preferred; cook through, stirring often; take out in dishes and set away to cool. When cold cut in thin slices and have pan very hot before attempting to fry. Salt a little as it is frying and fry very brown. Mrs. Gerrish.

RAGOUT OF SWEETBREADS.

Ingredients for six people: One pound sweetbreads, one-half pound fresh mushrooms or one-half can of button champignons, one wine glass of madeira or sherry, madeira preferred, two cups of stock, one-quarter glass of sour cream or sweet, one big spoonful of flour, one big spoonful of butter. Seasoning: A dash of Worcestershire sauce, a little lemon juice, tomato juice (about a table spoonful) pinch of cayenne pepper or paprika, juice of one onion. Parboil the sweetbreads, skin, cut in small pieces, make sauce as follows: Brown flour in butter, add stock, wine, cream, onion juice and the rest of seasoning, let boil to a rich brown sauce, add sweetbreads and mushrooms and let cook for ten minutes. Serve in rame-

Creole (crab) 1/2 can tomatoes 4 green peppers 2 crab 6 small onions 1/2 pt cream chop onions & peppers fine & fry in tomatoes fully 1/2 hour Put in big piece of butter & add slightly thickened cream Draw to back of stove & add picked crab. Do not let boil after adding cream & crab.

kins or shells, garnished with croutons of stale bread or on a platter on toast. Mrs. Pohli.

ASPARAGUS ROLL.

Three tablespoons flour, three tablespoons butter, one-half cup milk, one-half cup water asparagus was boiled in, one egg, one tablespoon lemon juice, melt butter, stir in flour, add well-beaten egg, then milk and asparagus water, let all come to boiling point, add lemon juice. Have enough asparagus tips boiled in salted boiling water, about half an hour, and add to sauce, season to taste. Fill French rolls buttered and toasted in oven; serve hot. Mrs. William S. Wood.

MOCK TURTLE FRICASSEE.

Cut two pounds lean veal into half-inch slices, then into half-inch squares. Heat one tablespoon butter in frying pan and brown the meat, a few pieces at a time, adding more butter, if necessary; as fast as browned, transfer them to a saucepan containing one cupful of hot, strong veal broth. When all are done, cover the saucepan closely, and simmer gently for one hour and a half. In the butter remaining in the pan brown one small onion cut fine and one dozen medium-sized mushrooms cut in quarters. (Bottled or canned mushrooms preferred.) Add them to the contents of the saucepan, also a bouquet of parsley cut fine, one-half teaspoon of salt, one-third teaspoon of paprika and a small strip of lemon peel. Without washing, put in the frying pan one large tablespoon of butter or sufficient to absorb

creamed oysters) 2 tbl - butter put into hot frying pan let brown the least bit flour, egg well beaten in a cup of sweet milk pour into hot butter add to this, doz eastern oysters add a little nutmeg & taste serve on crackers.

three heaping tablespoons of flour, and stir together until well browned; then set aside. When the meat is done, add gravy to mixture in frying pan and stir until smooth and thick. Add juice of half a lemon, strain over meat, add one-third cup of port wine and yolks of three hard-boiled eggs cut into quarters. Add more seasoning, if necessary; cook two minutes longer and serve in little dishes. Mrs. T. H. Reynolds.

PUDDINGS

The proof of the pudding is in the eating.
—Don Quixote.

GENERAL DIRECTIONS FOR PUDDING.

If you intend to boil or steam a pudding, always have the water boiling before you put the pudding in. Do not let it stop boiling for one instant while the pudding is cooking.

Puddings are boiled in cloths or molds tied in cloths. They should be tied tightly and the molds buttered before the puddings are put in them. A pudding cloth should be made of good twilled muslin and always before using is washed out in clean cold water and flour it well before pouring the pudding in, allowing room to

swell. All puddings in which berries are used require more flour than those without, the fruit, dusted with flour, added the last thing. All puddings of the custard kind require a very gentle oven; those made of batter should be put into one sufficiently brisk to raise them quickly without scorching them; those containing suet or fruit must have a well heated, but not a fierce oven; be sure and butter the dish well before the pudding is turned in. S. B. Johnson.

PLUM PUDDING.

One cup suet chopped fine, one cup good black molasses, one cup raisins chopped fine, one cup sweet milk, three and one-half cups flour, one teaspoonful baking soda; salt to taste; boil three and one-half hours. Put in tin pudding-bag in cold water. When water begins to boil, keep boiling or pudding will be heavy.

Sauce.—Make very thin syrup of brown sugar and water. Thicken with cornstarch to required consistency. When cooked, put in piece of butter, according to taste. Just before serving add vanilla and sherry wine.

Mrs. John Finn.

UNCLE TOM.

Mix two cups of flour, one cup chopped suet and three-fourths cup sugar in one bowl. In another mix one cup thick sour milk or buttermilk, one-half cup mo-

lasses (as black as possible), one scant teaspoon soda. Pour this second mixture into the first, and beat well; add a little allspice, cinnamon and cloves. Grease well; quart pudding mold and steam for two hours. This pudding is a great favorite with children when served with cream. Mrs. John Burt.

BROD FORTE.

Nine eggs, juice and rind of one lemon, one-half cup of grated chocolate, one heaping cup sugar, one cup grated almonds, one tablespoon spices, little citron cut very fine, one-half cup grated bread crumbs, two tablespoons claret, one tablespoon brandy; bake as soon as mixed forty minutes. Stir yolks of eggs and sugar to a cream; add rind and juice of lemon, then chocolate, then almond, spices and citron, then bread crumbs moistened with wine, and lastly the well-beaten whites. Put in oven immediately.

Icing.—Grated chocolate one-half cup, put on stove with little sugar and butter. Garnish with blanched almonds. Mrs. T. H. Reynolds.

CHOCOLATE PUDDING.

Three eggs, yolks beaten light; add gradually one cup sugar, three tablespoonfuls sweet milk, four tablespoonfuls cocoa or chocolate, one scanty cup of flour. Beat well. Add the whites beaten stiff and two teaspoonfuls baking powder. Steam twenty minutes.

Sauce.—One cup powdered sugar rubbed to a cream with one-half cup butter; add one-half cup milk. Put

in a double boiler and stir until it boils; add one teaspoonful vanilla. Mrs. H. W. Barnard.

BATTER PUDDING.

Two eggs, one-half cup sugar, two teaspoons melted butter, two cups buttermilk (if sweet milk is used one and one-half teaspoons yeast powder), two scant teaspoons soda, salt, nutmeg, one-half teaspoon grated lemon peel, flour for stiff batter, one cup of raisins (dredged with flour) or two cups of finely-sliced apples.

Mrs. Gerrish.

COTTAGE PUDDING.

One-half cup butter, one cup sugar, two and one-half cups sifted flour, two eggs, one and one-half cups milk, two teaspoonfuls of baking powder. Add fruit, if liked, salt and any desired spice. Place covered pudding pan in a large pan of boiling water, and bake in oven.

Mrs. Gerrish.

COTTAGE PUDDING No. 2.

One cup sugar, one-half cup molasses, one cup hot water, one-half cup melted butter, salt, spice, one scant teaspoon soda, one tablespoonful lemon juice or vinegar, flour for a stiff batter, two cups sliced apples (dredged with flour); bake slowly; serve with favorite sauce.

Mrs. Gerrish.

JOHN'S DELIGHT (A Dessert).

One-half cup of finely-chopped suet, two cups of bread crumbs, one cup of raisins and currants (or more), one-

half cup of syrup, one small cup of milk, one egg, one-half teaspoon soda, dissolved in tablespoon hot water, one teaspoon cinnamon, one-half teaspoon each of nutmeg and allspice. Steam two hours in pudding dish.

Mrs. Henry Bridge.

STRAWBERRY AND CRUMB PUDDING.

Time to bake, half an hour. One quart new milk, four eggs, a little nutmeg, two ounces sugar, one small pot strawberry jam, one-half pound bread crumbs. Butter a pie dish; put layer of strawberry jam at the bottom, then a good layer of bread crumbs. Beat four eggs, stir in two ounces powdered sugar, a little grated nutmeg, add a quart of new milk, and stir over the fire until thick, pour over the preserve very gradually and bake in moderate oven. B. Selwood.

LEMON SUET PUDDING.

Time to boil, three and one-half hours. Three-fourths pound bread crumbs, six ounces beef suet, four ounces flour, one-fourth pound fine moist sugar, one large lemon, three eggs, and milk. Add to three-fourths pound bread crumbs, six ounces suet finely chopped, the sugar and the peel of the lemon minced or grated with the juice strained; mix all thoroughly together, and then stir into it three well-beaten eggs and sufficient milk to make the whole into a thick batter; pour into a buttered mold and steam or boil for three and one-half hours. Serve with sifted sugar over it and wine sauce.

B. Selwood.

SUET PUDDING.

Time to boil, one hour and a quarter. One pound flour, one-half pound beef suet, one egg, pinch of salt, water to mix. Mix the flour with finely-chopped suet, add the eggs and a pinch of salt; make it into a paste with the water, beating it all rapidly together with a wooden spoon. Put into buttered basin, and cover with cloth. Steam two hours, or boil, and serve very hot.

B. Selwood.

PRUNE SOUFFLE.

One-half pound of stewed prunes; take out stones and mash; beat yolks of four eggs with three tablespoons of sugar and one-half teaspoon of vanilla flavoring. Beat whites of eggs very stiff, with a pinch of salt. Mix prunes and yolks together, and when ready to bake fold in the whites. Bake from ten to fifteen minutes.

Mrs. Louis F. Monteagle.

GINGER PUDDING.

Four ounces flour, two ounces suet chopped finely, one teaspoonful ground ginger, pinch of salt, three tablespoonfuls of molasses, two tablespoonfuls of milk, one egg. Mix the dry ingredients in a bowl; add the beaten egg, then the molasses and milk. Pour into a well-greased basin; cover with greased paper. Steam quickly two hours. Serve with sweet sauce.

Mrs. L. E. Myers.

PLUM PUDDING.

One cup chopped raisins, one cup suet or salt pork, one cup molasses, one cup milk, four small cups flour, one-half teaspoon soda, one teaspoon yeast powder, one teaspoon cloves, allspice and cinnamon. Steam four hours.

Sauce.—Two eggs well beaten; add two cups powdered sugar; beat well and add brandy or sherry to suit taste. Mrs. A. A. Martin.

NUT PUDDING.

Two cups graham flour, one-half teaspoon salt and soda, two level teaspoons baking powder, one cup chopped walnuts, one cup raisins seeded and chopped, one cup milk, one-half cup molasses; steam three hours.

Sauce.—One heaping tablespoon butter, one-half cup powdered sugar, one cup boiling milk thickened with a heaping tablespoon cornstarch; when cool add to the butter and sugar, just before serving add beaten white of an egg. Mrs. A. A. Martin.

OLD FASHIONED ENGLISH PUDDING.

One cupful of suet, one cup of flour, one cup raisins, one cup of bread crumbs, the tablespoonful molasses mix thoroughly; enough to mold into shape, put into a mold steam four hours, serve with brandy sauce; this can be kept for sometime. Mrs. Folker.

ENGLISH XMAS PUDDING.

Out of five hundred recipes sent to Queen Victoria, the following was awarded a prize of ten guineas: One

pound of raisins, one of suet, three-quarters of bread crumbs, one-quarter brown sugar, grated rind of one lemon and juice, the same of one orange, one-quarter pound flour, one pound currants, one-half grated nutmeg, five eggs, one-half pint brandy, one-third pound of minced candied orange, lemon peel, clean the fruit, mix all the dry ingredients together, beat the eggs, add them to brandy, then pour them over the dry ingredients and thoroughly mix; pack into greased molds, boil for six hours at the time of making, and six when wanted; this will make about six pounds; it is better to keep two or three months before wanted; serve with sauce, brandy or hard; this will keep a year without any trouble in a dry place. Mrs. Geo. Folker.

YORKSHIRE PUDDING.

Three eggs, one pint milk, six tablespoonfuls of flour, one-half teaspoonful salt, beat the eggs, white and yolks, together until light, add to them the milk; put the flour in a bowl, moisten it gradually with the eggs and milk, beat until smooth, strain through a fine sieve; one hour before the meat is done make the pudding, pour nearly all the dripping from under the meat into another baking pan, and pour in the pudding if possible; it is better to let the meat drip into the pudding while it is cooking.

Mrs. Folker.

CLEVELAND PUDDING.

One teacup sherry wine, one lemon juice and rind, one large teaspoon gelatine, one teaspoon cornstarch,

mixed with yolks of four eggs, one cup sugar. Soak gelatine, one-half cup water when dissolved, put in wine, sugar and lemon; let come to a boil, then strain; take cornstarch and eggs and stir into gelatine; mixture leave on fire a minute, beat whites to a froth and stir in and mold.

Sauce.—One-half pint sweet cream, three tablespoons currant jelly; beat the jelly soft, then put in the cream, beat together until light; flavor with vanilla.

Mrs. Gerrish.

CHOCOLATE BREAD PUDDING.

One heaping teaspoon butter, one pint milk, one pint bread crumbs, five tablespoons grated chocolate or cocoa, yolks of three eggs, one cupful sugar; scald or boil milk and add bread crumbs and chocolate; take from fire and add sugar and eggs which have been beaten together and then butter; bake fifteen minutes; when cold beat whites of three eggs with six tablespoons sugar for the meringue; spread on top of pudding and bake a light brown; flavor both meringue and pudding with vanilla.

Mrs. Jno. R. Wood.

RAISIN PUFFS.

Two eggs, one-half cup of butter, one cup of sweet milk, two cups of flour, three teaspoonfuls of baking powder, one cup of chopped raisins; put in cups, filling them half full and steam one-half hour; serve with liquid sauce.

Mrs. Bostwick.

CHOCOLATE PUDDING.

One scant cup of bread crumbs dried, three sticks of Baker's chocolate, one large cup of milk, four or five tablespoonfuls of sugar, four eggs beaten separately. Steam forty-five minutes and serve with the following sauce.

Sauce.—One cup powdered sugar rubbed to a cream with one-half cup of butter; add one-half cup of milk. Put in a double boiler and stir until it boils; add one teaspoonful of vanilla. Mrs. Bostwick.

BLACKBERRY SPONGE.

(Or any small fruits that are canned.)

One pint jar of berries, take juice only, one-quarter of box of gelatine dissolved in one-quarter of cup warm water; make a syrup of one-half cup sugar and one-half cup water; add gelatine, also the juice of a lemon and berry juice. Put pan into another of cold water and beat five minutes, then add two unbeaten whites of eggs, and beat until light and begins to stiffen or thicken. Pour in mold until stiff before using. Mrs. Gerrish.

FIG PUDDING.

Two heaping cups soft bread crumbs (no crust), one-half pound figs, one cup suet, one cup sugar, two eggs, one-half cup milk, a little salt. Mix suet, crumbs and figs (chopped fine). Mix milk, eggs and sugar, add to bread mixture. Steam three hours.

Sauce.—Two eggs beaten very light, add gradually

one cup sugar, beat until light and add three or four tablespoons of sherry. Mrs. Gerrish.

APPLE SLUMP.

Pare and core the apples, put in dish with water to cover and place on stove to boil. Make a covering of biscuit dough, pat out or roll about an inch in thickness making a hole in center and cover the apples soon as they commence to boil. Cover tightly and boil half an hour.

Sauce.—One tablespoon flour, one of butter and half cup of sugar, rubbed together. Pour on boiling water (stirring constantly) until it thickens; salt and nutmeg or any seasoning preferred. Canned blackberries or any other fruit can be used. Mrs. Gerrish.

LIZZIE'S BATTER PUDDING.

Very nice.

One quart of milk, four eggs, six spoonfuls of flour, a little salt; bake twenty minutes, and serve with foam sauce. S. B. Johnson.

FRUIT PUDDING. (Batter).

One quart of flour, two teaspoonfuls of baking powder and a little salt. Add two tablespoonfuls of melted butter and mix to a consistency of drop biscuit. Butter a mold or deep dish and lay it in in layers, one of the batter then a layer of fruit, alternating them until the dish is nearly filled; cover it tight and steam an hour and a half. Eat with a sweet sauce. S. B. Johnson.

(Prune souffle) whites 6 eggs beaten stiff 1 cup stewed prunes (dried prunes) chopped to a pulp or juice unless very dry. 12 nuts from prune stones chopped fine 2 tab powdered sugar. Mix bake 10 min in hot oven serve immediately with whipped cream

ORANGE PUDDING.

Soak one cupful of stale bread crumbs in one-half cup of milk and beat to a pulp. Mix with it the grated rind of one orange and the juice of two, and the yolks of two eggs beaten with one-half cup sugar. Butter the cups and set in pan of hot water. Beat the whites of eggs to a stiff froth and mix them lightly with the other ingredients. Partly fill the cups and bake in a moderate oven about fifteen or twenty minutes. Serve with:

Golden sauce.—One cup powdered sugar, one-third cup cream or milk, two tablespoonfuls wine, one-third cup butter, yolks of two eggs. Beat butter to a cream and gradually beat in the sugar; then add eggs and beat until very light. Next add the wine, then milk, a little at a time, beating all the while. Place bowl in a basin of boiling water and stir three minutes.

Mrs. Bostwick.

TIPSY CAKE.

Time, one and three-quarters or two hours to soak cake. One large, round, stale sponge cake; one and one-half glasses of brandy; sufficient sherry or raisin wine to soak it; juice of half a lemon; three ounces of sweet almonds; one pint rich custard. Place a large sponge cake in glass dish in which it is to be served. Make a small hole in the center and pour in over the cake a sufficient quantity of sherry or raisin wine (mixed with a glass and a half of brandy and juice of one-half a lemon) to soak it thoroughly. Then blanch two or three

ounces almonds; cut them into spikes, stick them all over the cake and pour round it a pint of rich custard.

B. Selwood.

DELICATE PUDDINGS

Trifles light as air.
—Othello.

STRAWBERRY FROZEN PUDDING.

Beat one quart of cream, crush with a silver fork one quart fresh strawberries; mix them with one cupful sugar and stir lightly into the cream; if not sweet enough, add more sugar; fill this into a cylinder mold. The mold should be filled to overflowing. Then put on the cover. Paste fat around the edge of cover to prevent any water entering the form. Cover the bottom of a butter tub with fine chopped ice; sprinkle over some rock salt; set the mold on top of the ice, then fill up with ice and salt. Cover the top so the mold is completely buried in ice and salt. Cover the tub with thick paper and set in a cool place; let it remain four hours. When ready to serve, take out the form, free it from all fat, rinse off with cold water; hold the mold in hot water for a few minutes; then turn the pudding on to a dish; garnish with whipped cream and macaroons; preserved strawberries may be taken and no sugar. Mrs. Folker.

DAINTY DESSERT.

A dainty dessert is to half fill a wine-glass with combination of fruits, and the remainder of the glass with vanilla ice cream. The chief charm of the dessert lies in the combination of blending fruits, and the best flavors are: First, pineapple and strawberries. Second, pineapple, oranges, bananas, grape fruit (the first flavors in equal quantities, the grape fruit only half amount). Third, raspberries, pineapple, blackberries or loganberries. Fourth, strawberries, figs, peaches. In fact, one may be original in combinations so long as flavors blend. Pineapple, blending with all flavors, is always a great addition, when it can be had fresh. Mrs. R. J. Davis.

FRUIT PUNCH.

The juice of two dozen oranges, one dozen lemons, one-half dozen limes, one can of pineapples, cut fine; sweeten to taste. Before serving, allow the mixture to stand for two hours with a large piece of ice; add water just before serving. Mrs. Louis F. Monteagle.

COFFEE MOUSSE.

Two eggs, one cup sugar, one cup strong coffee, one pint cream. Beat eggs, add sugar and beat; add coffee and beat again. Beat the cream until thick and add to first mixture. Beat all together; then put in mold and pack in salt and ice—three parts salt to one of ice—and let it stand three to four hours. If necessary add more ice as the mousse freezes, so as to keep plenty of ice water

around mold. Before putting cover on mold, cover mousse with buttered paper, butter side up.

Susanne Bowman Hayes.

BROWN BREAD ICE CREAM.

Dry the crust of Boston brown bread in a very slow oven. Roll and sift. Add one pint of crumbs to one quart of whipped cream, sweetened to taste and flavored with vanilla. As a rule, the brown bread being sweet, it makes less sweetening in the cream necessary.

Mrs. J. B. Cutter.

PINEAPPLE SPONGE.

Soak one-quarter box of gelatine in one-quarter cup of cold water. Drain syrup from one can pineapple. Add water, if necessary, to make one and a half cupfuls. Add more sugar, if necessary. Heat to boiling point; take from fire and stir soaked gelatine until dissolved. Strain and set aside until it begins to thicken; then add one-half cup thick cream, whipped to stiff froth; add whites of three eggs well beaten. Stir carefully together and when quite thick add one cup finely-cut pineapple. Turn into wetted mold and stand in cold place. Serve with cream. Mrs. T. H. Reynolds.

SNOW BALLS.

Three eggs, one cup sugar, one cup flour, three tablespoons water, two tablespoons lemon juice, rind of one lemon, one and one-half teaspoons baking powder. Stir quickly and steam in buttered cups half an hour.

Sauce.—One cup sugar, one tablespoon butter, three teaspoons cornstarch, three cups boiling water, juice of a lemon. Cook until thick. Mrs. A. A. Martin.

WHITE VELVET SHERBET.

Juice of six lemons and sugar enough to make a batter (about six cups), three pints of milk. If it curdles, it will all disappear in the freezing and come out smooth. It can be varied by using a can of grated pineapple strained, and does not use so many lemons and suga.. Mrs. A. A. Martin.

RASPBERRY PUFF.

One cup sugar, white of one egg, one cup raspberries or strawberries. Beat one hour and serve with cream.

Mrs. Bostwick.

RASPBERRY PUDDING.

Soak one-half cup tapioca over night. Cook until clear in water. Then add one glass raspberry jam. Serve cold with whipped cream.

MACAROON PARFAIT.

One quart rich, fresh cream, beat well; one-fourth pound almond macaroons, grate and sift; six tablespoons powdered sugar; mix lightly together. Pack in ice and salt and let stand one and one-half hours. Serve in punch glasses. Add a spoonful of whipped cream and a Maraschino cherry before serving.

Mrs. J. G. Barker.

RICE IMPERIAL PUDDING.

One-half cup rice, two tablespoonfuls sugar, one-half pint cream, one quart milk, one-third box gelatine, sherry to flavor; soak gelatine in enough water to cover; cook the rice in milk in double boiler until milk is absorbed; add a little salt and the sugar; dissolve gelatine over tea-kettle and add to cooked rice; when cold, add sherry and the cream whipped; serve in punch glasses.

Mrs. Wm. S. Wood.

BANANA SPONGE PUDDING.

One cup sugar, three bananas, one box granulated gelatine, one quart cold water, four eggs, a little brandy and flavoring; soak gelatine in water, until soft; separate eggs, mix yolks and sugar together; beat until light and then add water and gelatine; place on stove and cook until gelatine is dissolved; add brandy and flavoring, and set aside to cool; when beginning to set, add whites of eggs beaten very stiff, and mashed bananas; pour in mold.

Mrs. John R. Wood.

CAKES, COOKIES, Etc.

I can teach sugar to slip down your throat a million of ways.

CHOCOLATE LAYER CAKE.

One heaping cup sugar, one-half cup butter, yolk of two eggs and one whole egg, two cups flour, one-half cup

milk; one even teaspoon soda, dissolved in milk; one-half cake chocolate (one heaping tablespoon); dissolve chocolate and boil a few minutes in one-half cup milk, stirring constantly; add yolk of one egg, have cake ready and stir all in.

Icing—Boil two cups sugar (granulated) in one-half cup water until brittle; add teaspoon vinegar and stir syrup slowly in beaten whites of three eggs; beat stiff and flavor. Mrs. John R. Wood.

ORANGE CAKE.

Yolks of five eggs, whites of four, beaten separately, two cups full of powdered sugar, two cups full of flour, sifted twice, one-half cup of cold water, two teaspoonfuls baking powder, juice and grated rind of one large orange; beat yolks of eggs, sugar and water until very light, add orange juice and rind, then flour mixed with baking powder; fold in the whites of the eggs, and bake in moderate oven; a pinch of salt. Use the other white of egg for frosting, flavoring with grated orange peel.

Mrs. Bostwick.

HARRISON FRUIT CAKE.

One pound flour, one-fourth pound sugar (fine granulated), twelve eggs, two pounds citron, two small cocoanuts (grated), two pounds bleached almonds, one wine-glass wine, one of brandy, one teaspoon cinnamon, one nutmeg, one mace, two teaspoons baking powder. Cream butter, sugar and eggs, thoroughly beaten, but not separated. Mix baking powder with flour, then add and

lastly throw in the fruit, thoroughly chopped and floured. Bake in slow oven. When done the cake will leave the sides of the pan. Mrs. Gerrish.

ORANGE CAKE.

One-half cup butter, one and one-half cups sugar, one-half cup milk, one and three-fourths cups flour, one and one-half teaspoons baking powder, whites of five eggs. Bake in three or four layers.

Icing.—Whites of three eggs well beaten, two cups of powdered sugar, juice and rind of an orange, juice and rind of half lemon, add to sugar and egg, well beaten together; then put in pan or dish and put in a pan of boiling water until it thickens. Let it cool before putting between cakes. Mrs. Gerrish.

WALNUT WAFERS.

One cup walnuts chopped not too finely, one cup brown sugar, two eggs, three tablespoons flour. Put in pan in small teaspoonful as it spreads. Watch carefully as it spreads; leave on bottom of oven but a few minutes, then finish on top. Mrs. Gerrish.

BLACKBERRY CAKE.

(Very good.)

Two-thirds cup butter, one cup sugar, four eggs, save whites of two for icing, three tablespoons of milk, one level teaspoon of soda, one and one-half cups flour, one cup of blackberry jam (or preserve), spice as fruit cake

(or to taste). Bake in two layers with boiled icing between.

Boiled Icing.—Boil one cup sugar in four tablespoons of water until it strings, then add the two well-beaten whites, pouring the boiled sugar on gradually.

Mrs. Gerrish.

DRIED APPLE CAKE.

(Delicious.)

One cup butter, two cups sugar, one cup milk, five cups flour, two cups raisins, one-half cup citron, two teaspoons soda, two eggs, three cups dried apples soaked over night then chopped fine and stewed two hours in two cups of molasses. Beat butter and sugar, add milk in which dissolve the soda, then the beaten eggs and flour, lastly the raisins and apples. Bake one and one-half hours. Spice with all spices as fruit cake, and add a small glass of brandy or wine. It makes a large, delicious fruit cake, or it can be baked in two smaller ones.

Mrs. Gerrish.

SPONGE CAKE.

Six eggs, whites and yolks separated, two cups sugar, two cups flour, grated rind and juice of one lemon; beat whites very lightly, add the sugar, beating well, then add the well-beaten yolks and lemon; flour the last thing; do not stir flour in too much; add a little salt.

Mrs. Gerrish.

WHITE CAKE.

Two cups sugar, one-half cup butter, one cup milk, three cups flour, whites of four eggs, two teaspoons yeast powder sifted with flour. Cream butter and sugar together, then stir in milk and flour, a little at a time; add whites well beaten last; two teaspoons vanilla.

Mrs. Gerrish.

NUT CAKE.

One cup sugar, one-half cup butter, one-half cup milk, two cups flour, one and one-half teaspoons baking powder, two eggs, one cup chopped raisins, one cup chopped walnuts. Bake thirty minutes.

Mrs. A. A. Martin.

SPICE CAKE.

One-half cup butter, one-half cup lard or beef drippings, one cup brown sugar, two eggs, one cup sweet milk, one cup raisins (chopped), two heaping teaspoons yeast powder, one teaspoon each of cloves, cinnamon, allspice, nutmeg; about three cups flour.

Mrs. A. A. Martin.

SULTANA CAKE.

Ingredients: Six ounces of butter and lard (three of each), six ounces sugar, two eggs, milk, candied peel, pinch of salt, one teaspoonful of baking powder, twelve ounces of flour, six ounces currants and raisins; beat the butter and lard to a cream, add the sugar and again beat; sprinkle in the flour gradually, add the eggs and milk

until sufficiently stiff, put in the fruit and mix; then add baking powder and a little candied peel. Bake for two hours in hot oven.

SHREWSBURY BISCUITS.

Ingredients: Six ounces flour, one-quarter pound butter, one-quarter pound castor sugar, one small egg, one teaspoonful of caraway seeds. Rub butter well into the flour, add sugar and seeds, then mix with beaten egg; roll the paste out very thin and cut into fancy shapes; bake in a slow oven for ten minutes.

QUEEN'S CAKE.

One pound of sugar, one pound of flour, three-quarters of a pound of butter, eight eggs, one nutmeg, currants and raisins, one gill of brandy, one cup of cream (if sour, one teaspoonful of saleratus). Mrs. Thayer.

PINEAPPLE CAKE.

Four layers of cake, shredded pineapple with whipped cream, and pineapple between each layer; on top white frosting. Mrs. Thayer.

WHITE MOUNTAIN CAKE.

One cup of butter, two cups of sugar, three and one-half cups of flour, two-thirds of a cup sour milk, five eggs; small teaspoonful of saleratus, one wine glass of brandy or wine, one nutmeg, currants and raisins.

Mrs. Thayer.

RICH PLUM CAKE.

Time, two hours or more. One pound fresh butter, twelve eggs, one quart flour, one pound moist sugar, one-half pound mixed spice, three pounds currants, one pound raisins, one-half pound almonds, one-half pound candied peel. Beat the butter to a cream and stir in yolks of twelve eggs, well beaten, with the sugar; add the spice and almonds, chopped very fine. Stir in the flour, add the currants washed and dried, the raisins chopped up and the candied peel cut into pieces. As each ingredient is added, the mixture bust be beaten. Then butter a paper; place it round a tin; put in the cake and bake it for two hours or more, if required.

B. Selwood.

SPONGE CAKE.

Three eggs, beaten separately; one cup sugar (powdered); one cup flour; three tablespoons water; one teaspoon baking powder. Flavor with lemon and nutmeg.

Mrs. Barker.

ANGEL CAKE.

One and one-fourth goblets of whites of eggs (beat well), one scant cup sifted flour, one and one-half cups granulated sugar (sift), one teaspoon cream of tartar. Sift sugar, flour and cream of tartar together into the egg. Stir lightly and pour into an ungreased pan. Bake one hour. Put a pan over the cake for the first half hour.

Mrs. Barker.

PLAIN FRUIT CAKE.

(Inexpensive.)

One-fourth square butter, two large cups granulated sugar, two large cups flour, four eggs (well beaten separately), one-half cup milk, three-fourths cup ground chocolate, two teaspoons baking powder, one teaspoon cinnamon, one-half teaspoon ground cloves, one teaspoon ground nutmeg, one cup citron and currants together, one cup walnuts chopped, one cup cold, mashed potatoes, one cup raisins (seeded). Add nuts and potato last. Grease the pan well. Bake about one hour. This is sufficient for two cakes. Mrs. J. G. Barker.

SOUR CREAM CAKE.

Sift together, one cup sugar, one and one-half cups flour, one and one-half teaspoonfuls baking powder, a pinch of soda, a pinch of salt, and flavor. Put two eggs in a cup and fill the cup with sour cream. Add this to the sifted materials, beat for a few moments and bake in a moderate oven. Mrs. H. W. Barnard.

WEDDING CAKE.

(Capt. Hall)

One pound butter, one pound and two ounces flour, one pound sugar, two pounds currants, two pounds Sultana raisins, three pounds seeded raisins, one-half pound citron (currants, raisins and citron well dredged with flour), twelve eggs, one-half teacup brandy, one-half teacup sherry, one-half teaspoon allspice, two teaspoons

cloves, two teaspoons nutmeg, one tablespoon cinnamon, one teacup molasses, one-half teaspoon soda, dissolved in hot water, and mixed with molasses, one teaspoon yeast powder. Mrs. Billings.

A DELICIOUS CHOCOLATE ICING.

One egg well beaten, one and one-half cups sugar, six tablespoons grated unsweetened chocolate (Bakers), one-half cup milk. Boil until thick, then remove from stove and add a dessertspoonful vanilla.

Mrs. John Burt.

NEVER-FAIL WALNUT CAKE.

Two cups flour, one cup cornstarch, mix together and keep one for nuts, one cup melted butter mixed with two cups sugar, four eggs, two and one-half teaspoonfuls yeast powder, one cup of milk, and lastly one cup and a half chopped walnuts mixed with the left over cup of flour and corn starch, little lemon extract and nutmeg.

Mrs. T. H. Reynolds.

ORANGE CAKE.

Beat the whites of three and the yolks of five eggs separately. Stir to a cream two cups of sugar and one-half cup of butter, then add beaten eggs, one-half cup cold water, two and one-half cups of flour, two teaspoonfuls baking powder, grated rind of one orange and juice, except one tablespoonful. If batter seems too stiff add orange juice. Bake in two large, square biscuit tins.

Filling.—Whites of two eggs saved from cake, one

tablespoonful orange juice, two small cups powdered sugar. Mrs. Williston W. Davis.

SUNSHINE CAKE.

Whites of seven eggs, beaten well; yolks of five eggs, beaten well; one cup sugar, three-quarters cup flour, three-quarters teaspoon cream tartar, salt and flavoring. Bake in round, deep pan. Mrs. Arnold.

LEMON PIE.

One and one-half cups of sugar, one tablespoon corn starch, pinch salt, grated rind of two lemons; mix all together dry. Add juice of lemons, beaten yolks of three eggs, and two cups water; cook until thick; beat whites to a stiff froth, add four tablespoons sugar and spread over pie. Mrs. Arnold.

EGGLESS CAKE.

One cup sugar, two cups flour sifted three times, one-half cup butter, one cup chopped raisins, one cup citron, one cup sour milk, one teaspoonful soda sifted in the flour, one teaspoon cinnamon, one-quarter teaspoon cloves, one-half teaspoon nutmeg. Flour raisins and citron well. Mrs. Arnold.

POTATO CAKE.

One cup butter, two cups sugar, two cups flour, one cup mashed potatoes, one-half cup milk, three-quarters cup ground chocolate, one cup chopped walnuts, four eggs (beaten separately), good pinch of salt, two tea-

spoons baking powder, one-half teaspoon cloves, one teaspoon cinnamon. Bake, as loaf cake, forty-five minutes.

Mrs. Arnold.

FRUIT CAKE.

Three and one-half pounds raisins (stoned), three pounds currants, one-half pound citron, one pound brown sugar, one pound butter, one pound flour, ten eggs, one teacup molasses, three teaspoons soda, one tablespoon cloves, two tablespoons cinnamon. Mrs. Arnold.

LAYER CAKE FOR ANY FILLING.

One-half cup butter, one cup sugar—cream; one and one-half cups flour, sifted several times; three eggs, but reserve whites of two for filling; one level teaspoon baking powder put in flour after it has been sifted, one-half cup milk, and flavor. Mrs. Arnold.

HOT WATER SPONGE CAKE.

One cup sugar, yolks of four eggs beaten to a cream, add one-half cup of boiling water, one cup of twice-sifted flour, one even teaspoonful of yeast powder, and whites of three eggs beaten stiff, reserving one for icing; heat the buttered pan before pouring in the mixture.

Mrs. Wm. Boericke.

HERMIT COOKIES.

One cup butter, two cups sugar, one teaspoonful soda dissolved in three tablespoonfuls sweet milk, one teaspoonful cinnamon, one teaspoonful cloves, one nutmeg,

one cup stoned and chopped raisins, enough flour to roll out thin bake. Mrs. F. W. Tallant.

THIN GINGER SNAPS.

One cup of butter, two cups of sugar, one cup of milk, three and one-half cups flour, three-fourths teaspoonful soda, one teaspoonful ginger. Beat the butter to a cream, add the sugar gradually, and when very light, add the ginger and milk, in which the soda is first dissolved, and then the flour. Use iron sheets for baking. Butter them, and spread on the mixture very thin. Bake in a moderate oven until brown. While hot, cut in two-inch squares with a knife. Mrs. Wm. Boericke.

WALNUT ROUNDS.

One-half pound walnut meats, broken, not chopped; one-half pound brown sugar, two eggs, five tablespoons flour, one-fourth teaspoonful salt, one-fourth teaspoonful baking powder. The amount of flour will vary somewhat according to the kind of flour used, but the batter must be quite stiff as it drops from the spoon. Drop on buttered tins and have oven fairly quick. Watch carefully. Mrs. Williston W. Davis.

LEMON CHEESECAKES.

Time, fifteen to twenty minutes. One-fourth pound warmed butter, peel of two lemons, juice of one, one-fourth pound loaf sugar, a few almonds, puff paste. Make the butter just warm; stir into it the sugar, and when dissolved mix with it the peel of two lemons grated

and the juice of one. Mix all well together and pour into patty pans lined with puff paste. Put a few blanched almonds on top of each. B. Selwood.

ALMOND MACAROONS.

Blanch one-half pound almonds; pound to a smooth paste, adding one tablespoon essence lemon; add one pound pulverized sugar and whites of three eggs. Work paste well together with back of spoon. Dip the hands in water and roll mixture into balls the size of nutmeg and lay on buttered paper one inch apart. When done, dip the hands in water and pass gently over macaroons, making surface smooth and shiny; set in a cool oven three-fourths hour. Follow strictly.

Mrs. Arnold.

MOLASSES COOKIES.

One cup of molasses, one-half cup of butter, one heaping teaspoon of soda, one level teaspoon ginger; flour to mix stiff and roll thin.

Mrs. W. C. Barnard.

NUT COOKIES.

One cup sugar, one-quarter cup butter, two eggs, one cup flour, grating of nutmeg, and one pound chopped walnuts. Add a little more flour if necessary. Roll thin, cut with fancy cutters and bake in a quick oven.

Mrs. John Burt.

MRS. REYNOLDS' COOKIES.

One-half roll butter and two cups sugar beaten to a cream, four whole eggs added, one-half glass brandy, one teaspoon yeast powder, flour to roll out very thin. Cut out about two inches in diameter and wash over tops with little beaten egg; then sprinkle on a little sugar and cinnamon mixed, and a little almond, blanched and finely chopped. Mrs. T. H. Reynolds.

PEANUT COOKIES.

Pound fine in a mortar three-fourths cup of freshly-roasted peanuts, finely chopped; sift together one cup of flour, two teaspoonfuls baking powder, one saltspoon of salt; cream two teaspoonfuls butter; add gradually one-half cup flour and then the pounded nuts. Add one egg beaten until light, two tablespoonfuls milk and the flour. Drop mixture on buttered tins. Moderate oven.

Mrs. D. E. Hayes.

CRISP GINGER SNAPS (Mrs. Cutter's).

One cup New Orleans molasses, one cup brown sugar. Set on stove and let come to a boil; then pour onto a cup of mingled butter and lard. Add one teaspoonful each of cloves, ginger, cinnamon and one-half of nutmeg with a tablespoonful of good vinegar. When almost cold, add flour into which has been well sifted one even teaspoonful of baking soda. Mix stiff enough to handle easily. Roll very thin, the thinner the better. Bake in a quick oven. These should be as brittle as glass, and will keep for months.

ROCK CAKES.

One-half pound flour, one-fourth pound butter, one-fourth pound currants, one-fourth pound sugar, two eggs, one teaspoonful baking powder, and a little candied peel. Warm the butter and add it to the flour and baking powder; add the currants, sugar and peel (in thin strips), and mix with the eggs well beaten. Set the mixture in rough little heaps on a greased, flat baking tin. Time, ten minutes in a hot oven.

B. Selwood.

HERMITS.

Two cups sugar, one slice butter, one cup raisins (Sultanas), one cup currants, one cup chopped nuts, three eggs, one teaspoonful soda dissolved in milk, flour to roll thin.

B. Selwood.

CITRON TARTS.

One teacup each of raisins, currants and citron, chopped fine; six eggs beaten separately, one coffee cup of sugar mixed with then beaten yolks of eggs, one teacup of milk, one-half teacup of brandy, one teacup of wine. Season with nutmeg, cinnamon and a little salt. Add the whites well beaten before the brandy and wine. Bake in patty pans (with under crust of pastry) in a quick oven.

Mrs. H. A. House.

COOKIES.

One cup flour, one cup butter, one and one-half cups sugar, two eggs, heaping teaspoon yeast powder, two tablespoons milk, nutmeg or vanilla.

GINGER SNAPS.

One cup molasses slightly warmed, one-half cup melted butter, two teaspoons of ginger, one teaspoon soda dissolved in a tablespoon hot water, one egg and enough flour to make real stiff. Roll very thin.

Mrs. Gerrish.

WALNUT WAFERS.

Three eggs, one cup brown sugar, three tablespoons flour, pinch of salt, one cup broken walnuts. Drop on buttered tins very little at a time, and bake quickly.

Mrs. Arnold.

LEMON PIE.

Grate the rind and strain the juice of two lemons; core, pare and chop fine one large tart apple; pound one soda cracker very fine, melt two tablespoonfuls of butter and mix with the cracker crumbs, mix the lemon rind and juice with the apple, and stir with them two level cups of sugar; beat the yolks of two eggs to a thick froth, then the whites to stiffness, then both together; beat these with the lemon, apple and sugar; mix buttered crumbs with all. Bake twenty minutes or until the crust is done; then make meringue of whites of three eggs, three tablespoonfuls of sugar. Makes one large pie.

Mrs. A. L. House.

ORANGE PIE.

Make a good pie crust and bake. Two large oranges, one lemon, squeeze and strain; then add one cup sugar

and place on stove, allow it to become warm; take yolks of six eggs beat in a little of the warmed juice after sugar has been dissolved, then add remainder of juice, gradually beating all of the time. Then put the mixture into a double boiler and stir thoroughly until quite thick. Beat the whites of the six eggs to a very stiff froth. Add something less than half of the whites to the thickened yolks and orange juice; beat the yellow gradually into the white. Then pour mixture into crust. Add a little sugar to remainder of whites spread over the pie, put in oven and let remain until meringue has turned a slight brown. Mrs. John Finn.

CHOCOLATE CAKE.

Two tablespoonfuls of butter, one cup of sugar, three eggs, one-third cup sweet milk, one cup flour, one and one-half teaspoonfuls of baking powder, two-thirds cup chocolate cut fine, one-third cup boiling water. Cream butter and sugar, add whole eggs, stirring rapidly for several minutes; then add milk and flour, the baking powder having been mixed with the flour. Pour boiling water over chocolate and add to mixture; stir rapidly and add a few drops of vanilla; put in 10x14 inch pan that has been buttered and floured, and bake in quick oven.

Cream Frosting.—One cup sugar, about one-third cup milk, stir sugar and milk together and boil briskly until sugar is dissolved. Remove from stove and stir until cold; add vanilla and spread on cake. If frosting granulates, add more milk and re-cook. Mrs. Bostwick.

CHOCOLATE LAYER CAKE.

Two cups sugar, one-half cup butter (scant), two eggs, two squares chocolate dissolved in half a cup boiling water, one teaspoon soda in one-half cup sour milk, two and one-fourth cups flour; bake either in layers or solid. Use frosting or chocolate filling between layers.

Mrs. Bostwick.

SAVARIN CAKE.

Make a sponge with one-half cup of milk, one cake of yeast and some flour. When light, add three-fourths of a cup of milk, two eggs and the rest of a pound of flour. Beat very hard, then add one-half pound of creamed butter, one-half cup sugar, three eggs and one-half pound of Sultanas, one-fourth pound citron cut in strips. Set to rise. Bake in a round cake tin and sprinkle with chopped almonds.

Mrs. W. C. Hamilton.

COFFEE CAKE.

One cup of sugar, one cup of butter, one cup of molasses, one cup strong coffee, two cups of raisins, four cups of flour, one tablespoon of soda, spice of all kinds.

Mrs. Bostwick.

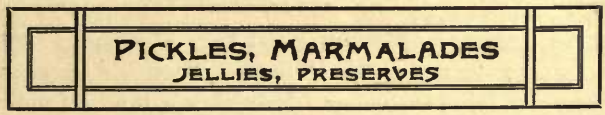
DRIED APPLE CAKE.

Soak three cups of dried apples over night. Chop, and put them in one cup of molasses and stew in covered pan until clear and dark. Add one cup butter, one cup sugar, one cup raisins, one cup currants, three cups flour,

one teaspoonful of soda, four eggs, one teaspoonful cloves, one teaspoonful cinnamon, one cup very black coffee, a little nutmeg. Mrs. J. C. H. Edwards.

FRUIT CAKE.

One pound powdered white sugar, three-fourths pound butter, one pound flour (sifted), twelve eggs, two pounds raisins (part of them chopped), two pounds currants, one-half pound citron (cut in strips), one-fourth ounce each of cinnamon, nutmeg and cloves mixed, one wine-glass of wine, one of brandy. Cream butter and sugar; then add yolks of eggs, part of flour, the spices and the whites of eggs, well beaten. Then add remainder of flour and wine and brandy. Beat thoroughly. Dredge fruit with flour. Cover bottom of pan or pans with mixture, then layer of fruit, then cake mixture, and so on until all is used, having no fruit on top. Bake four hours. Mrs. H. A. Marvin.



Swooning in sweetness.
—Thos. Reid.

TOMATO MARMALADE.

Take the skin off the tomatoes before weighing. Six pounds of tomatoes, six pounds of sugar, two lemons. Wash the lemons, quarter and slice them very thin and

add to the tomatoes and sugar; boil until thick; stir most of the time. The faster it boils the lighter colored it will be. Mrs. Bostwick.

ORANGE MARMALADE (Extra good).

Take one dozen oranges, one-half dozen lemons and boil separately three hours; throw away the water, open the oranges and lemons, taking out seeds and preserving all the pulp, juice, rinds, etc. Cut the rinds in small strips, and to every pound of this put a pint of water, two pounds of sugar, and boil slowly until clear. Riverside oranges and Sicily lemons are best for this. When the oranges can be pierced with broom-straw, they are done; do not let them break in boiling. Mrs. Gerrish.

ORANGE MARMALADE.

One dozen seedless oranges, sliced very fine; six lemons; grated rind and juice of three and the other three sliced very fine; six quarts water. Pour all together and allow for every bowl of liquid one bowl of granulated sugar. Before adding sugar, boil (uncovered) the oranges, lemons and water until skin is soft, probably from one to one and one-half hours. Then add sugar and boil twenty minutes longer. February is the best month for marmalade. Mrs. Thomas H. Reynolds.

ORANGE MARMALADE.

One dozen largest naval oranges, one-half dozen lemons, both sliced thin as paper. To each pint of pulp add three pints of cold water. Let stand over night.

Then simmer until the orange peel rubs to nothing; let stand over night. To each pint add one pound of sugar. Let the pulp come to a boil; add sugar which has been warmed. Boil until sugar is dissolved.

Mrs. Geo. H. Roe.

PEACH MARMALADE.

Peel the peaches, saving the peeling; cover with cold water and put on to boil; while they boil cut the peaches in quarters; strain the juice from the peelings; then to one pound of peaches put three-fourths pound sugar and put all together, peaches, sugar and juice; stir very often and have the peaches real soft so they will break in stirring; cook down rich, taking care not to scorch the least bit; should cook nearly two hours on a slow fire.

S. B. Johnson.

OLD-FASHIONED PEACH PRESERVES.

One pound of peaches to one pound sugar. Peel peaches and let stand over night with the sugar; pour off the syrup in the morning and let come to a good boil. Pour hot over peaches; repeat that twice. Then put on all together and boil until clear looking; will keep without sealing. S. B. Johnson.

DAMSON PLUM CATSUP.

Cook half a box of plums in a little water. When well done, rub through a sieve. To two cups of the plums, add one cup of sugar, one tablespoon of allspice, two teaspoons of cinnamon, one-half teaspoon of cloves

and cayenne pepper to taste. Cook slowly one hour; then add one cup of boiling vinegar and cook a few minutes longer. Mrs. Louis F. Monteagle.

MUSHROOM CATSUP.

Put a layer of mushrooms, sprinkle with salt alternately until the mushrooms are used up; let stand forty-eight hours, then mash fine and to each quart put one tablespoonful of vinegar, one teaspoonful black pepper; turn into a stone jar, set the jar into the kettle of boiling water and let boil two hours; then strain, boil juice a quarter of an hour; skim well; let stand to settle; strain carefully through a sieve bottle and cork tight. Keep in cool place. Mrs. Folker.

STRAWBERRY AND APRICOT PRESERVE.

Cover one pound strawberries with one pound sugar; one pound apricots with one pound sugar; mix and boil slowly until thick. Stone and cut the apricots, but do not peel them. Mrs. John Burt.

GINGER PEARS.

Eight pounds fruit, eight pounds sugar, one-quarter pound green ginger root, four lemons, one tumbler water. Pare and slice pears thin; cut lemon rind thin; pare and slice ginger root. Boil all together until rich and clear. (Very nice with ice-cream.) Mrs. H. A. House.

SPICED CURRANTS.

Eight pounds of fruit cooked slowly one hour; add four and one-half pounds sugar, three-quarters table-

spoon each cloves, allspice, cinnamon and nutmeg, and one-half pint vinegar. Boil one-half hour.

Mrs. Thomas H. Reynolds.

CURRANT JELLY.

Remove all leaves from the fruit; mash and squeeze through a cloth bag; take to one bowl of the juice a bowl of granulated sugar, put the juice on and let it boil five minutes, then put the sugar in and boil three minutes; be sure it boils, not simmers; skim and put it into glasses. Let it stand two days to cool; cover with a paper wet in brandy put on next to the jelly, leaving no vacuum. If your closet where the jelly is kept is at all damp, or in danger of moulding, cover the jelly with granulated sugar.

S. B. Johnson.

Never use tin vessels if you want fruit to be a nice color when preserved.

APPLE JELLY.

Wash and quarter the apples, removing all soft or decayed spots; put in a preserving kettle, and cover with cold water; boil until tender, pour into a jelly bag and let hang over night to drain. To a large, full bowl of the juice add a bowl of granulated sugar, and boil until it drops from the spoon. I find the early June apples the best. It may not be solid for two days.

S. B. Johnson.

PICKLED RED CABBAGE.

Three large red cabbages, one-half pound salt, one-half cup mixed spices, cloves, pepper, coes, ginger (not

ground), Chili peppers, mace, cinnamon, three quarts vinegar; cut the cabbage into threads, sprinkle with salt; mix well. Let stand twenty-four hours with a weight on it, squeeze out, boil the spices in one quart of vinegar; let cool, put the cabbage in a stone crock, pour vinegar and spices over it, cover air tight. In eight days it is ready for use. Serve with hot or cold meats.

Mrs. Geo. Folker.

CHERRY CHUTNEY.

Stone the cherries; to one gallon of cherries add one and one-half dozen silver skinned onions, chopped very fine; cook the onions for ten minutes in one-half gallon vinegar, add the cherries seasoned with two ounces of ground cinnamon, one teaspoonful of cayenne pepper, one teaspoonful of black pepper, two tablespoons salt. Cook on slow fire twelve hours; stir to keep from burning.

S. B. Johnson.

A most delicious relish liked by gentlemen.

Above mixture cover with cold cider vinegar and cover jars tightly.

SWEET TOMATO PICKLES WITH RAISINS.

One peck green tomatoes, one small cup salt; slice tomatoes and sprinkle the salt over them, and let them stand over night. Drain in the morning and add one pound of raisins, weighed after stoning; one and three-quarters pounds brown sugar, one ounce whole cloves, cinnamon and allspices, two ounces white mustard seeds.

Tie these in a muslin bag. Vinegar to cover tomatoes. Boil until tender, and bottle while hot.

Mrs. Billings.

DAYTON PICKLES.

One thousand pickles; let stand twenty-four hours in a strong brine. Wash in cold water and let drain. Mix thoroughly: four pounds brown sugar, one pound white mustard seed, two ounces whole cloves, two ounces whole allspice, two ounces whole black pepper, one ounce stick cinnamon, one ounce white ginger, two hands full horse-radish cut in thin slices (short), two hands full small green peppers cut in rings, two hands full red peppers whole, five dozen small white onions, three heads garlic. Put the cucumbers in jars alternately.

Mrs. Gerrish.

PICKLED ENGLISH WALNUTS.

Procure the green walnuts by the last of June. Prick thoroughly, and cover in a jar with salt and water for four days. Boil the spices, pepper corns, ginger, cinnamon, mace and cloves in vinegar. Pour off the water and add vinegar and spices. It will be six weeks before they are ready for use. Mrs. Folker.

PICKLE PEPPERS.

Take large-sized peppers; soak them in salt and water; take out all the seeds; then stuff them with cabbage, small onions and mustard seed. Mrs. Thayer.

SWEET PICKLE PEACHES.

Four pounds of peaches, two pounds of sugar, one pint of vinegar, spice to taste. Mrs. Thayer.

STUFFED BELL PEPPERS.

Recipe for one hundred and fifty medium size. One small head cabbage, one head of celery, one ounce small green peppers, one dozen large white onions, one-half dozen green tomatoes, one quart ordinary cucumber pickles, one-half dozen small fresh cucumbers, two cooking spoons of white mustard seeds, two cooking spoons celery seeds, one cooking spoon tumric powder, one-half cup white granulated sugar, one-half cup salt, one pint skinned garlic, one-half pint Chili tepins peppers, two gallons best vinegar, spices to suit taste.

To prepare peppers for filling, take one quart vinegar, one quart water. Scald peppers in this until white, then cut off the tops and scrape out the seeds and fill; tie on the tops with a string. Place in stone jars and cover with the following mixture: Two gallons vinegar, spiced with Chili tepins, white mustard seeds, a little horse radish chopped fine, ground spices tied in a bag. Boil and pour hot on the peppers in the jars.

Mrs. A. A. Martin.

(Chili Sauce) 24 large ripe tomattoes 4 large onions 8 long green peppers 1 & 3 quarters lb brown sugar 4 cups vinegar 1 heaping tab cinnamon 2/3 heaping tab cloves 1 level tab allspice 2 rounding tab salt Scald tomattoes & remove skin Chop onions & peppers fine & put all together in kettle & let simmer about 3 hours Bottle & seal

Strawberry Jam) lb for lb. mash berries put to boil in own juice 30 min. stir often. Divide sugar into 3 parts after the 30 min add ⅓ sugar & let boil 5 min. add ⅓ more let boil 5 min then add last ⅓ let boil 15 min put in glasses

Things which in hungry mortal's eyes find favor.
—Byron.

HOW TO BOIL EGGS.

Put them into cold water; let it heat gradually; then boil two to three minutes as desired. Eggs are invariably made tough and indigestible by being plunged into boiling or even hot water, which ruins the white and leaves the yolk quite raw.

Miss Crum's Cooking School.

EGGS—BREAKFAST DISHES.

Boil six eggs twenty minutes. Toast thin slices of bread; butter and lay on a hot plate or platter. Make two cups of cream sauce (milk thickened with flour and well seasoned); spread a spoonful on each slice of toast; mash the egg yolks and chop the whites fine; put the egg on toast; cover with more cream sauce; set in the hot oven for a moment. Serve garnished with parsley.

Mrs. Gerrish.

BUTTERED EGGS.

Beat four eggs well; put two ounces of butter in a basin; set over boiling water until it melts; pour the eggs in with the butter, and stir one way until it is hot and the eggs are cooked. Serve on buttered toast.

Mrs. Gerrish.

FRENCH EGGS.

Boil the eggs for forty minutes; when cool, remove shells and chip a slice from small ends; remove the yolks without breaking the whites; in this cavity place an oyster, cooked and seasoned; place eggs where they will keep hot, but not cook. Spread rounds of toasted bread with butter; then cover with the mashed yolks mixed with melted butter, pepper, salt and sweet cream; place the eggs, small end down, on the toast. Serve with parsley garnish. Mrs. Gerrish.

CREAMY OMELET.

The foundation of the creamy omelet is a cream sauce. Melt one tablespoonful of butter, add one tablespoonful of flour and gradually a half cupful of milk, a scant even teaspoonful of salt and a dash of pepper. Cook until it thickens, then take from the fire; let stand until slightly cool; add slowly the beaten yolks of two eggs and then fold in the whites, beaten until stiff. Melt a tablespoonful of butter in the omelet pan; pour in the mixture and cook slowly on top of the stove about two minutes. Then set in the oven until the top is well set and a dainty brown. Mrs. Bostwick.

EGGS ON TOAST.

One tablespoon butter, six eggs, one gill cream (or milk), pepper and salt. Melt the butter in chafing dish, add pepper and salt. When hot, add cream and eggs, stirring constantly two or three minutes. Serve on hot toast. Mrs. Gerrish.

SCOLLOPED EGGS.

Slice hard boiled eggs; smear the bottom of a low, open baking dish with butter, pour in a little white sauce, then a layer of eggs; cover these with more sauce, another layer of eggs and so on putting bread crumbs and a little butter on top and browning.

White Sauce.—Melt tablespoon of butter in a saucepan; when hot, but not brown, stir into it a tablespoon of flour and continue stirring until the mixture rolls away from the bottom of the pan. While this is cooking, heat a coffee cupful of milk or cream or chicken or veal broth and when it reaches boiling point stir slowly into the flour and butter until smooth; season with salt nd pepper.

Mrs. Henry Bridge.

BREAKFAST DISH.

Mince some remnants of ham; season with pepper, add a few bread crumbs, with which cover the bottom of scollop shells or small dishes and put in each a bit of butter; break an egg on top of each and set in a good oven. When the eggs begin to cook, sprinkle with cracker crumbs and season with pepper and salt if needed. Serve hot. Mrs. Gerrish.

HAM OMELET.

Beat six eggs separately; take one cup sweet milk, into which stir a tablespoon of flour. When the milk boils stir in the paste. Add a little salt and one tablespoonful butter and let cool; take two tablespoonfuls of minced

ham, a little chopped parsley and thyme (if liked), and stir with the yellows; then add the well-beaten whites. Have a well-greased skillet and bake in a quick oven.

Mrs. Gerrish.

EGGS IN THE NEST.

Beat to a froth the whites of six eggs; add a little salt and pepper. Pour into a buttered bakingpan. Dip upon it six tablespoonfuls of nice cream, one only in a place. Upon each spoonful of cream drop one of the yolks whole, being careful not to break it. Place in a moderately hot oven until yolks are set. Serve immediately.

Mrs. Bostwick.

MISCELLANEOUS

A deal of skimble skamble stuff.
—Henry IV.

PINOCHE.

Three cups light brown sugar, one cup milk, stir in well and when it comes to a boil add two tablespoons chocolate, butter size of an egg, one pound walnuts chopped fine, stir in the last thing, beat well and spread on plate.

HOME MADE COUGH CANDY.

Soak a gill of whole flaxseed in half a pint of boiling water; in another dish of boiling water put a cup of

broken bits of slippery elm, and let these stand for two hours. Then strain both through a muslin cloth into a saucepan containing a pound and one-half of granulated sugar. (Extract all the liquor you can). Stir the sugar until it is melted, then boil until it turns to candy. The juice of two lemons is added after it has cooked ten minutes.

ORANGE SHERBET.

To half a gallon of lemonade add the juice of four oranges; pour in freezer and stir until thick, then stir in the beaten whites of three eggs and one-half cup of powdered sugar. Freeze hard and set aside to harden.

ALMOND KISSES.

Whip the whites of four eggs until perfectly stiff and stir into them one-half pound of pulverized sugar, one cup blanched and powdered almonds. Drop in spoonfuls on well-buttered paper about an inch apart. Lay the paper on a half-inch board and place in slow oven until they begin to yellow. Mrs. Gerrish.

CREME DE MENTHE.

One quart best high proof alcohol, one cupful granulated sugar, one cupful water, one-half teaspoonful pure oil of peppermint, two-thirds teaspoonful spinach green coloring (to be bought at all large grocers or confectioners). Make a smooth syrup of the sugar by boiling slowly in double boiler, remove from fire and add alcohol and other ingredients; heat thoroughly together, then

strain through coarse flannel or fine double cheese cloth. This should be a clear, fine, emerald green—not too sweet. Bottle and use as an after-dinner cordial with shaved ice. Mrs. Cutter.

PUNCH (Capt. Hall).

One and one-half tablespoonfuls of lemon juice to a tumbler of water, one heaping desertspoonful granulated sugar, one pint bottle of champagne or whisky to taste. Or, nine tablespoonfuls sugar, thirteen and one-half tablespoonfuls lemon juice, one-half bottle champagne. Mrs. Billings.

MINCE MEAT.

Simmer until tender six pounds of beef tongue and heart. Cool in liquor in which it cooked. Chop fine two pounds beef suet and five pounds of juicy apples, add one pint of stock in which heart and tongue have been, and three pounds of chopped and seeded raisins. Wash and dry two and one-half pounds currants, a pound of citron cut in very small dice, and one-quarter pound each of orange and lemon peel. Next add one pound chopped dates and one pound chopped figs. Put one quart cooking sherry (California), and two quarts apple cider over the fire with three pounds of light brown sugar and one pound New Orleans molasses. To this add one ounce each of cinnamon, cloves, allspices, one-quarter ounce each of mace and nutmeg, with a dash of pepper and salt to taste. Next add the grated rind of one orange and two lemons with their juice, and a pint of the

best California brandy. Put away in covered jars. This mince meat retails in the East at 75 cents per pint, and will keep for years. Mrs. J. B. Cutter.

KOUMYSS.

(Dr. Weir Mitchell's Recipe.)

One gallon fresh milk, one pint hot water, one cake Fleishmann's compressed yeast, eight or six tablespoonfuls granulated sugar. Dissolve yeast in a cup full of warm water, add the other ingredients, bottle in patent stoppered bottles (old beer bottles if perfectly clean). Let stand twelve hours in a temperature of about seventy to seventy-five degrees, as for bread raising. Then remove to ice-box and keep at low, even temperature until used. This beverage retails at seventy-five cents per quart. Its cost if made at home is about fifty cents per gallon. It is invaluable in many cases of chronic dyspepsia, and is in reality milk champagne.

Mrs. J. B. Cutter.

DELICATE WELSH RAREBIT.

One-half cup of milk in which melt two good slices of broken cheese, add an egg which break in and stir rapidly. Season with salt and place on well-buttered toast. Mrs. Gerrish.

ECONOMICAL RECIPE FOR HOLLANDAISE SAUCE.

Good piece of butter, heaping tablespoonful flour, one cup boiling water. Let boil ten minutes, with salt and

pepper to taste. Put in bowl the raw yolk of an egg, juice of one-half lemon. To this add the cooked sauce, stirring constantly. Can be used for pudding sauce by using sugar instead of lemon. Mrs. F. W. Tallant.

CHEESE SOUFFLE.

One cup grated cheese, two tablespoonfuls butter, two tablespoonfuls bread crumbs, two tablespoonfuls milk, one-third tablespoon salt, one-third tablespoon mustard, small pinch cayenne, yolks two eggs, whites three eggs. Crumb the bread and boil in milk, add the butter, seasoning, cheese and yolks; when beaten thoroughly stir in whites. Fill twelve dishes three-quarters full. Bake ten minutes and serve immediately. Mrs. B.

CHEESE BALLS.

Mix four ounces of grated, dry cheese (any cheese suitable for Welsh rarebit), add a little salt, a grating of nutmeg and a dash of cayenne pepper. Mix lightly into the stiffly-beaten whites of three eggs. Do not stir under any circumstances. With the fingers, form into balls about the size of a pigeon's egg, drop in deep, smoking fat as for doughnuts, and brown. Serve with hot buttered crackers, or with salad. Mrs. J. B. Cutter.

CHEESE STRAWS.

One cup of flour, one cup of old cheese (grated), one tablespoonful of butter, a little salt and enough water to make a stiff dough. A little cayenne pepper is an improvement. Roll out thin and cut into strips a half an inch wide and bake. Mrs. F. F. Bostwick.

CHAFING DISHES—TERRAPIN.

Take two terrapin called "counts," and boil in shell. After allowing them to cool, remove the shell, take out the gall bladder; cut the terrapin in good-sized pieces, put in chafing dish, and add small cup of rich cream, one-half pound butter, couple of wine-glasses of sherry or Madeira, the latter preferable.

Mrs. Gerrish.

"ENGLISH MONKEY."

One cup grated cheese put in dish and melt; one-half cup of milk; add one-half cup cream and one-half cup of bread crumbs, mixed. Season with little cayenne, salt and Worcestershire sauce, and one egg, well beaten.

Mrs. Gerrish.

YORKSHIRE PUDDING.

Time, one and one-half hours. One and one-half pints milk, seven tablespoonfuls flour, three eggs and a little salt. Put the flour into a basin with a little salt and sufficient milk to make it into a stiff, smooth batter; add remainder of milk and the eggs, well beaten. Beat all well together, and pour it into a shallow tin, well greased. Bake for an hour, then place under the meat for half an hour to catch a little of the gravy that flows from it. Cut the pudding into small square pieces, and serve with hot roast beef. B. Selwood.

STUFFED PEPPERS.

First, brown onions and chopped chilis in butter; then add chopped tomatoes and veal; cook until done; salt

and pepper. Fill peppers with mixture; on top of each put spoonful of bread crumbs and lump of butter. Bake fifteen or twenty minutes and serve hot.

Mrs. Arnold.

CHILIS RELLENOS.

(Stuffed Peppers.)

Cut a slit in some sweet peppers and stuff them with the following preparation: Cucumbers, parsley, hard-boiled eggs, all chopped fine and mixed with bread crumbs, crumbled cheese and a little butter; salt to taste. Tie up the peppers and boil until tender, about one-half hour.

Mrs. John Finn.

HOT OYSTER COCKTAIL.

One can tomatoes, cooked and strained; salt and pepper, one teaspoonful of lime juice, one teaspoonful of sugar. Cook until quite thick, or thicken with little flour and water three minutes before using. Add fifty California oysters. Serve very hot with a small piece of toast cut round in top of each helping.

Mrs. H. A. Marvin.

SOUTHERN SWEET POTATOES BAKED.

Boil three large sweet potatoes until tender, peel them and cut up in thin slices. Sprinkle a baking dish with sugar and butter; then put in a layer of potatoes, alternating with the sugar and butter until the dish is full. Bake in a slow oven until transparent—about two hours.

Use plenty of butter and sugar. Put cover over them to prevent burning. One tablespoon water.

Mrs. W. A. Hamilton.

TOMATO PILACE.

Take four or five fresh tomatoes or one-half can of canned tomatoes and put them in a frying pan with one tablespoon lard, one-half teaspoon salt and pepper to taste. Cook until quite thick. In a saucepan or rice-boiler put a cup of rice that has been well washed and one and one-half cups water. Pour in the tomatoes and let it cook altogether until each grain of rice is separate, occasionally stirring so that the tomatoes are well mixed with the rice. Green pea pilace and onion pilace are also very good. The peas have to be well cooked before you put them in the rice (not cooked rice). The onions are fried, but not too dark, then cooked in the same way.

Mrs. W. A. Hamilton.

STRAWBERRY SHORTCAKE.

One pint of flour, one-half cup butter, one tablespoon lard, two teaspoons baking powder, one pinch of salt. Roll out into two sheets. Spread one with a little butter and place the other sheet over it. When cooked, split open and spread with more butter. Mash some of the berries and put between the two crusts; the other ones roll in powdered sugar and put on the top with a cup of whipped cream. Very good. Mrs. W. A. Hamilton.

MUSHROOM SAUCE.

One slice of onion, fried light brown in one tablespoon of butter. When done, add one and one-half tablespoonful flour, and stir in well; then add one-half cup good beef gravy (or stock), one-half teaspoonful salt, one-fourth teaspoonful pepper, one-eighth teaspoonful nutmeg, three tablespoonfuls sherry, a little red pepper and one can champignons. Cook ten minutes. Very nice with broiled steak. Mrs. H. A. Marvin.

Welch rarebit

1/3 lb cheese 1/2 cup ker thin slice of butter put all in chafing dish & melt Mix in bowl 1 teas- mustard 1 teas salt 1 round tab corn starch 1 large cup milk 1 egg cayenne pepper to taste add to 1st ingredients when melted & stir until smooth & thick Serve on thin slices of buttered toast

Spaghetti Chili Sauce

Strain 1/2 can tomatoes 1 medium size onion soak over night 5 or 6 of the large dried chili peppers in cold water scrape the pulp from the skin Put 1/2 lb of spa- in pot of boiling water well salted & boil rapidly

till tender drain and rinse in colande
with cold water.

(Sauce)

Chop onion fine brown in little butter
being careful it does not burn add to
this the scrapped pepper & strained
tomatto a little sugar season to taste
with salt and a little Worcestershire
sauce Thicken the sauce with some butter
and flour rubbed smooth add spag—
& serve hot The sauce should cook gently
about ½ hour stirring frequently
to prevent scorching and thicken when done

If some grated cheese is an improvement
Put the cheese in the spag— add the sauce
& put in oven until heated through

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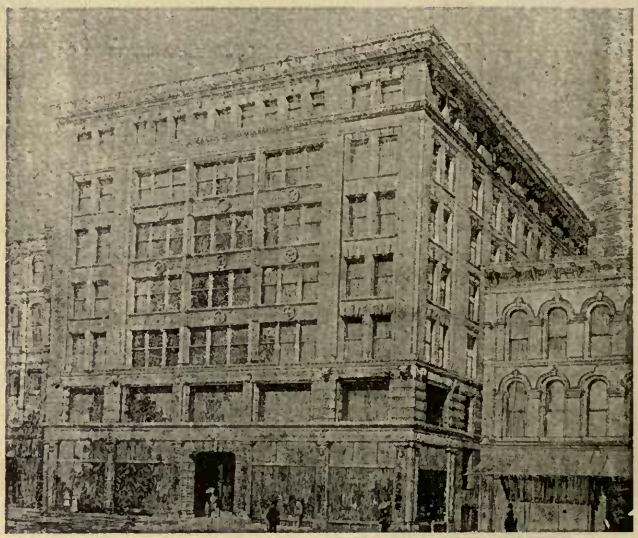

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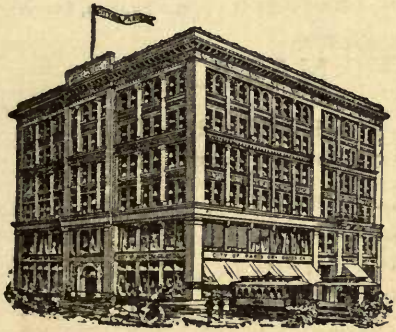

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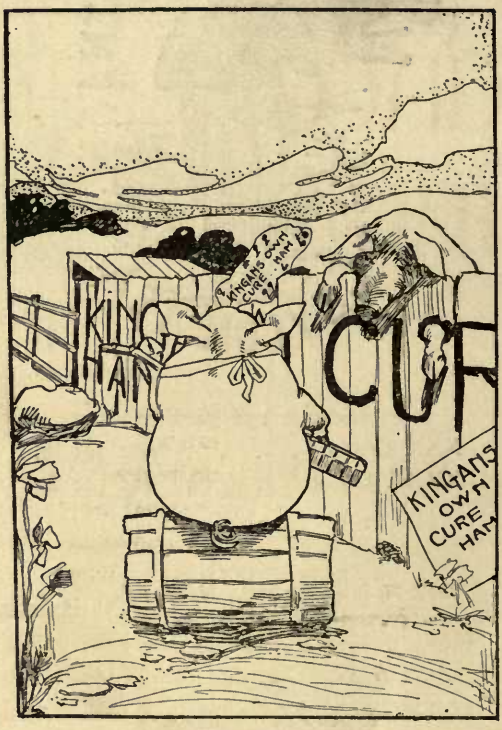

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White Wine Punch for Ladies

In a punch bowl put two quart-bottles of CRESTA BLANCA CHATEAU YQUEM, one pint of strong green tea and juice of two cans of sliced pineapple. About one hour before serving put in bowl lump of ice; when ready to serve add sugar which has been boiled and skimmed to taste and stir well; then add one quart-bottle CRESTA BLANCA SPARKLING and one syphon of sparkling water and serve at once.

(The above will make a punch sufficient for fifteen persons.)

(Egg plant)

Cut in ½ 4 egg plants remove inside & chop fine boil shells 10 minutes in salted water Into frying pan pour 2 tab-olive oil & 2 butter Lu this brown one grated onion salt & pepper to taste add chopped eggplant cook fine to 10 min- stirring constantly next add chopped pulp of 2 tomatoes (removing juice 1st) 3 table grated toasted bread 2 tab grated cheese remove from stove stir in 3 well beaten eggs & 1 tab-spoon tomato sauce (same as receipt) Fill shells Sprinkle with parmesan & eastern cheese grated little paprika & last one full teaspoon of olive oil on top of cheese Bake 10 to 15 min in hot oven Serve at once

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Lemon Pie

1 ½ cups sugar 1 tab corn starch pinch salt grated rind of two lemons mix all together dry Add juice of lemons beaten yolks of three eggs & 2 cups water cook

(Oyster cocktail) 100 cal oysters 1½ cup
tom-catsup 1 tbl of Worcest—sauce
1½ teas to tbs sauce 2 teas prepared
horseradish paprika & salt
Drain oysters & mix

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Rice Griddle Cakes

1 cup cold rice
1 " sifted flour
1 teas sugar
½ teas salt
3 quarter teas baking powder 1 egg 1 cup milk
1 tbl melted butter Mix the rice smooth
in milk & beaten egg then add the sifted—
& bake on hot griddle

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tom-catsup 1 tab of Worcest—sauce
1 1/2 teas to tas sauce 2 teas prepared
horseradish paprika & salt
Drain oysters & mix

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Rice Griddle Cakes

1 cup cold rice
1 " sifted flour
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1/2 teas salt
3 quarter teas baking powder 1 egg 1 cup milk
1 tab melted butter Mix the rice smooth
in milk & beaten egg then add other ingred—
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Shredded, Desiccated

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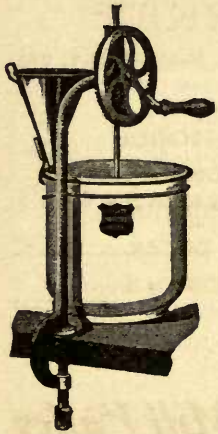

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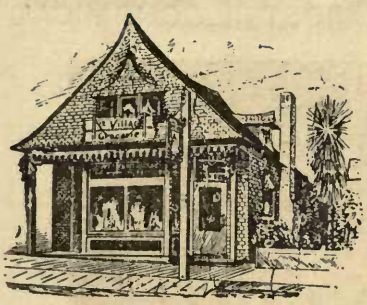

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MILL VALLEY DRUG STORE

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SPECIAL ORDERS FOR ICE CREAM WILL RECEIVE PROMPT ATTENTION

ORANGE BAVAROIS.

Dear Exchange Editor: I am going to give two recipes to your valuable column, which I always find of great help in my household. As I am very fond of fruit I have selected two fruit recipes, one for a very delicious dessert, the other for pineapple marmalade. I hope that someone will think them worth trying.

Squeeze a sufficient number of oranges to produce a half pint of juice, including the juice of half a lemon. Add to this 6 ounces of sugar and stir until the sugar is dissolved. Soak for a few minutes one-quarter ounce of gelatine in a little cold water. Then dissolve in a little hot water. Add this to the fruit juice and stir until the mixture begins to set; then fold in a half pint of whipped cream. Have ready a mold lined with sections of oranges and fill this carefully. Put in a cool place.

PINEAPPLE MARMALADE.

...apples ...r

Wellington Coal

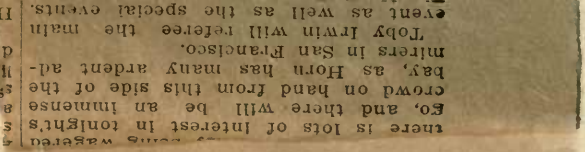
FOR SALE BY ALL RELIABLE DEALERS

$10.00 per ton

Apricot Puff

1/2 lbs dried apricots
4 1/2 sheets french gelatine
1 tablespoonful sugar
whites of two eggs beaten stiff.

Soak and simmer apricots in a little water until soft. Add sugar. Dissolve gelatine in half a plate of hot water. Add to apricots and when just cool fold in the whites of eggs and put in mold — Serve with whipped cream.



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Carrot Pudding

1 Cup grated carrots
1 " " potatoes
1 " raisins
1 " sugar
1/3 " flour
1 egg
1 teaspoon soda (mixed in potatoes)
Butter size of an egg
1 teaspoon each cinnamon
1 " nutmeg
1/2 teaspoon cloves

Steam 3 hours or longer.

Reggie's Frozen Pudding

1 quart whipped cream
20 ct. crumbled macaroons
whites of 6 eggs beaten stiff
1 2/3 cups maple syrup
Put syrup into cream Freeze 4 hours.
When eggs last cakes